Curran Apple Orchard

Cookbook

University Place, Washington

Favorite Apple Recipes from the Curran Apple Orchard Park

A collection of delicious apple recipes
and crafts from
community members and friends.

Curran Apple Orchard Park
c/o City of University Place
3715 Bridgeport Way West
University Place, WA 98466

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Curran Orchard History

Mary and Charles Curran pose with the family horses in the University Place park that once was their home. The photographer spied the old hat and insisted Charles carry it for the picture. The horses had to be bribed with oats to participate. Today, the orchard is cared for by the CORE volunteer group and the City of University Place.

Photo by James Truitt

The Curran Apple Orchard of University Place is not only a popular landmark but a wonderful community attraction featuring a working orchard, summer concerts, classes and the annual cider squeeze.

The 7.33 acre parcel, located on Grandview Drive overlooking Puget Sound, was purchased by Mary and Charles Curran in 1951 and transformed into an apple orchard on a picturesque hillside. The Currans eventually built a home for their family and started a hobby apple orchard. “Chuck” reworked the land, using dynamite to remove brush, then planted 250 Gravenstein, MacIntosh and Golden Delicious apple trees, which quickly became a community focal point.

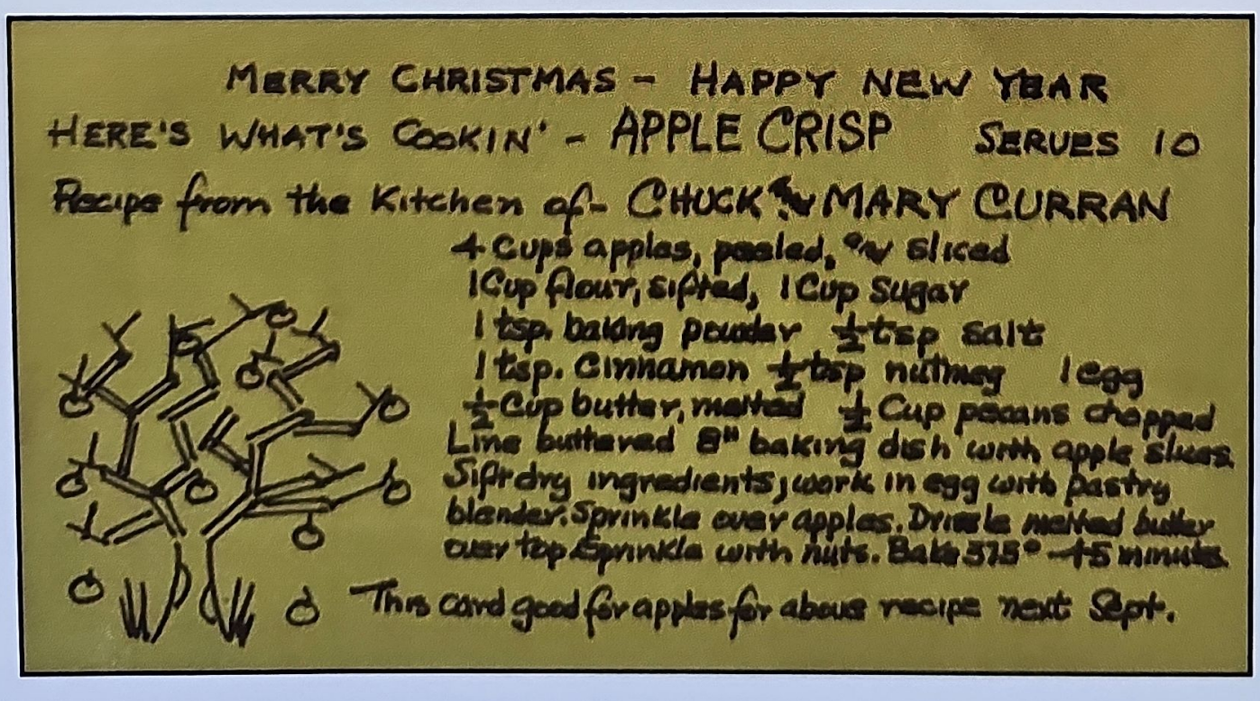
Visitors and residents alike are still dazzled by displays of gorgeous white and pink blossoms in the spring followed by vibrant red and yellow apples in the fall. For many years, local children enjoyed visiting with the Currans' two horses, Christopher and Brewster.

In 1993, the University Place Community Council obtained Conservation Futures funds from Pierce County to preserve the orchard forever as a park. The orchard became an official city park in 1995 after the City incorporated.

Mary and Charles Curran remained in the house for several years and were able to witness innumerable people enjoying the orchard throughout the seasons - whether it was hundreds of people attending summer concerts or a single individual seeking refuge from urban life to enjoy a sunny hillside surrounded by birds and an occasional deer. Charles especially enjoyed watching children learn about the orchard on school tours.

In 1996, Mary and Charles celebrated their 50th wedding anniversary in their home overlooking the orchard. A few months later, Charles became ill and passed away in 1998. Mary now lives in Seattle with her daughter, Catherine Curran Hagen, grandchildren John Carl and Caitlin Ella, Smokey the cat, Blue the dog, and many fish and flowers.

Original recipe from Mary Curran's own collection.


MERRY CHRISTMAS - HAPPY NEW YEAR
HERE'S WHAT'S COOKIN' - APPLE CRISP SERVES 10
Recipe from the Kitchen of- CHUCK & MARY CURRAN
4 Cups apples, peeled, & sliced
1 Cup flour, sifted, 1 Cup sugar
1 tsp. baking powder ½ tsp salt
1 tsp. cinnamon ½ tsp nutmeg 1 egg
½ Cup butter, melted ½ Cup pecans chopped
Line buttered 8" baking dish with apple slices.
Sift dry ingredients, work in egg with pastry blender. Sprinkle over apples. Drizzle melted butter over top. Sprinkle with nuts. Bake 375° - 45 minutes.
This card good for apples for about recipe next Sept.

CORE

The Curran Apple Orchard Park has been adopted by volunteers who formed CORE (Curran Orchard Resource Enthusiasts) which continues to work with the City of University Place to develop the orchard into an urban, edible, outdoor classroom.

CORE's primary focus is to preserve, enhance and maintain the Curran Apple Orchard. To reach these goals, the group sponsors activities such as an Adopt-A-Tree Program, pruning parties, educational classes and orchard tours. Other CORE activities include summer concerts, presented during the months of June, July and August, and an annual Cider Squeeze held at harvest time in September.

Anyone is welcome to join CORE. For more information, contact (253) 460-2530.

Logo by Karen Shannon

Acknowledgements

This cookbook has been created to celebrate and preserve the legacy of the Curran Apple Orchard Park. All proceeds from this book will go toward future activities and maintenance of the orchard.

Special thanks to all the recipe contributors, along with thanks to the cookbook committee members: Debbie Klosowski, chair; Dixie Harris, Val Dumond, Gay Landry, and Faye Anderson.

We also deeply appreciate the photographs of James Truitt, Pat Mercereau, Barbara Lee, and Debbie Klosowski. Cover design by Matt Owens; cover photo by Rick Landry.

Thank you for supporting CORE and the Curran Orchard Park.

CORE Committee

Molly Wolfe and Linda Zahrly, Co-chairs

Faye Anderson
Sally Barrett
Abbie Fennell
Karen Fennell
Greg Gooch
Dixie Harris
Zarina Karim
Debbie Klosowski
Fred Langton
Todd Marker
Linda McCallum
Rob McCallum
Pat Mercereau
Robert Sweet

Apple Varieties

The apple is America's favorite fruit. The first European colonists brought apple seeds to our shores, and then pioneers brought the fruit west. There are more than 7,000 varieties of apples worldwide. Some varieties still in production today can be traced back to the 1500s.

Today, just 12 to 15 varieties represent 90 percent of U.S. commercial apple production. Washington is the largest producer, supplying six of every 10 apples consumed in the United States. Workers harvest more than 3 billion Washington apples by hand each fall. Apples produced in Washington also supply markets around the world.

Some Washington apple varieties that are consistently available in stores are Jonagold, Red Delicious, Golden Delicious, Gala, Fuji, Granny Smith, and Braeburn. Two popular varieties in the Curran Orchard are Gravenstein and MacIntosh. These two varieties are available in farmer's markets.

Apples are the most versatile of all fruits. They are suitable for a variety of cooking techniques such as baking, grilling, poaching, and sautéing. Each apple variety has its own distinctive flavor and texture. Crisp, juicy types are excellent for eating out of hand or fresh in salads. Those that retain their shape and flavor during cooking are good for baking or making into pies or sauces. The most popular varieties available in Washington are described here.

Red Delicious - The most popular eating variety in the United States. Mild flavored, sweet and juicy with dark red skin. It is best eaten fresh and in salads.

Golden Delicious - Second only to the Red Delicious in popularity and not at all related, this pale yellow apple is excellent for eating fresh as well as for baking and sauce. The skin is so tender and thin that it doesn't require peeling for most recipes.

MacIntosh - a red and green skinned apple with crisp, tender flesh that is pleasantly tart. Very popular as a fresh snacking apple, it also makes excellent sauces and pies.

Gravenstein - This large, crisp, juicy apple has orange-yellow skin striped with red. It is superb for eating fresh and for making sauce. It is harvested in August and September and keeps better than other early apples.

Granny Smith - First grown in Australia 100 years ago, this bright green crisp and tart apple is great fresh or cooked. Its tartness comes through when baked and sautéed.

Gala - This large tart-sweet apple has yellow-orange skin with red striping. Aromatic and juicy, this apple is good fresh in salads and paired with soft mild cheeses.

Fuji - Developed in Japan in 1958, this sweet and crisp apple retains its flavor when stored at room temperature. Excellent for eating fresh and making into sauce.

Braeburn - Discovered as a seedling in New Zealand in 1952, its color varies from greenish-gold with red stripes to nearly solid red. The sweet tart flesh makes this apple a favorite for fresh desserts as well as for sweet applesauce.

Jonagold - A cross between Jonathan and Golden Delicious, this is a superb eating apple and excellent for cooking.

Akane - Developed in Japan and introduced in 1970, this attractive dessert apple is bright deep red with a distinctive taste. It will hold on the tree but does not store well. Best eaten fresh for snacks or dessert.

Chehalis - This apple was introduced in Washington in 1962. The yellow-green skin is smooth and tough in contrast to the creamy-white flesh which is melting and juicy. Good for eating fresh or cooked.

King - This old standard of unknown parentage originated in New Jersey before 1800. The fruit is large, with red stripes over greenish yellow skin. The flesh is juicy and good for using fresh or cooked. Stores well.

Liberty - Introduced in New York in 1978, the skin is solid red over clear greenish-yellow. The crisp white flesh is juicy and flavorful. This apple keeps well and is best used for dessert.

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The best use for apples, some believe, is to make sweet apple cider.

– Photo by Barbara Lee

Appetizers & Beverages

Apple Wreath

Materials Needed

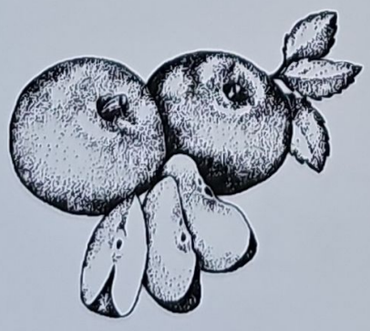
5 Apples (any type), thinly sliced
Spray shellac
3" wide ribbon (24" in length)
Spool of 1/4" wide ribbon
Heart or circle shaped foam core

Other embellishments:

- (buttons, 5 mini-dog milk bones, jewels, etc. Recommended using only one of these items or wreath will become "too busy".)

• Dry apples in a dehydrator. (Leftover or unshellacked apples can be sprinkled with sugar and cinnamon. These can be warmed and eaten with a bowl of vanilla ice cream after the project is completed.)
• Cut foam core into a heart shape that is 12" wide by 11" in length. Cut out the middle and leave at least 2 1/2" of foam core as its frame.
• Shellac the dried apple slices and let dry.
Slightly overlap the dried apple slices, and hot glue into place. Shape 3" ribbon into a bow and shellac. Let it stiffen and dry. Shellac dog bones and let dry.
• Hot glue the bow and the bones, buttons or jewels in desired places on the apples.
• Wrap the 1/4" ribbon around wreath, allowing 3" or so between the wraps. Then hot glue the ends in place in the back of the wreath. Now you are ready to hang it up!

– Submitted by Denise McCluskey



FABULOUS FRUIT DIP

Ruth Burks

½ c. dried apricots, chopped
1 c. orange juice
½ c. unsweetened applesauce
½ c. lowfat vanilla yogurt
⅛ tsp. cinnamon
dark ground ginger

Combine apricots and orange juice in small sauce pan (non-aluminum). Cook at low temperature for 15 minutes until the apricots are soft and liquid is absorbed. Remove from heat, cover and cool. Place mixture and other ingredients in food processor and process until smooth. Place in bowl, cover and refrigerate at least 2 hours. Serve with assorted fresh fruit. Makes 1½ cups.

CHEESE FRUIT KABOBS

Marianne Lemon

Skewer cubes of your favorite cheese and fruits. It's easy and delicious. Use cheddar, Swiss or whatever you wish and alternate with strawberries, grapes, apples, or kiwi chunks. You can also dip your Kabobs in yogurt.

GOLDEN DELICIOUS APPLES/CARAWAY CHEESE SPREAD

Faye Anderson

1 T. caraway seeds
1 pkg. 3 oz. cream cheese, softened
½ c. butter, softened
½ c. cottage cheese
½ tsp. bottled hot pepper sauce
¼ c. finely chopped green onion
½ to 1 sm. clove garlic, minced
Golden Delicious apples, cored and sliced
Cooked ham, cut in large julienne strips

Chop caraway seeds by hand, in blender or food processor. Blend all ingredients except apples and ham in blender, food processor or electric mixer. Chill several hours or overnight. Serve as a spread for apples and ham. Makes 1½ cups dip.

ZIPPY CHEESE DIP FOR APPLES AND PEARS

Faye Anderson

2 fresh pears
2 Granny Smith apples
¼ c. butter
2 T. minced onion
¼ c. flour
2 c. milk
1 tsp. Worcestershire sauce
2 c. shredded cheddar cheese
1 c. shredded provolone cheese
¼ c. chopped cooked bacon
2 T. chopped chives

Melt butter and sauté onion until soft. Stir in flour. Stir in milk gradually, cooking until thickened. Add remaining ingredients. Stir until cheese is melted. Do not boil. Serve warm as dip for sliced pears and apples.

HOT CRAB DIP

Glenda Anderson

1 stick unsalted butter (8 T)
1 med. onion finely chopped
2 clove minced garlic
6 T. all-purpose flour
1½ c. milk
¼ tsp. cayenne pepper
2 tsp. dry mustard
1 c. (4 oz.) sharp white cheddar cheese, shredded
2 T. fresh lemon juice plus freshly grated zest of 1 lemon
2 tsp. Worcestershire sauce
10 oz. lump crabmeat
2 T. coarsely chopped fresh flat leaf parsley
coarse salt & freshly ground pepper
1 loaf rustic bread (about 1 lb) trimmed of crust & torn into 1" pieces, about 4-5 cups
2 Granny Smith apples, cored and sliced
Baguette slices, toasted, for serving (optional)

Preheat oven to 400 degrees. Melt 6 T. butter in a medium saucepan over medium heat. Add onion and garlic, cook, stirring occasionally, until soft, about 4 minutes. Whisk in flour; cook, whisking constantly, 4 minutes. Continue to whisk; pour in milk in a slow, steady stream. Simmer over medium heat, whisking until thickened, about 4 minutes. Stir in cayenne and mustard. Gradually whisk in cheese; whisk until melted. Remove from heat. Stir in lemon juice, zest and Worcestershire. Stir in crabmeat and parsley. Season with salt and pepper. Transfer to a 1 quart ovenproof dish. Melt remaining 2 T. butter; stir into bread pieces. Season with salt and pepper. Arrange bread mixture over crab dip. Bake until heated through and golden brown, 25-30 minutes. Let stand at room temperature 10 minutes. Serve with baguette slices (and Granny Smith apple slices are great with it too!).

SAUSAGE AND APPLE BITES

Barbara Lee

2½ c. Bisquick or other baking mix
1 lb. uncooked bulk breakfast sausage, hot or mild
1½ c. shredded sharp cheddar cheese
¼ c. finely chopped celery
1 T. dried minced onion, or 2 T. fresh minced
⅛ tsp. garlic powder
2 med. apples, finely chopped (about ½ to ¾ cup)

Combine all ingredients; knead until well blended. Form into 1 inch balls and place on a baking sheet. Preheat oven to 350 degrees. Bake for 10 minutes, turn, bake for 5-10 more minutes until browned. Can be made ahead of time and reheated. Turkey sausage can be used. Makes about 3 dozen appetizers.

CIDER-CITRUS PUNCH

Linda Bird

1 gal. apple cider or apple juice (16 cups)
1 (6-oz.) can frozen lemonade concentrate
1 (6-oz.) can frozen orange juice concentrate
½ c. packed brown sugar
1 T. whole cloves
1 T. whole allspice

In large kettle, combine the cider or apple juice, undiluted concentrates, and the brown sugar. Stir until concentrates thaw and sugar dissolves. Tie cloves and allspice into cheesecloth bag. Add to cider. Cover and simmer 20 minutes, stirring occasionally. Remove spice bag and discard. Serve punch hot. Makes about 18 cups of punch.

APPLE CIDER SURPRISE

Ruth Burks

⅓ c. lime juice
⅓ c. frozen lemonade concentrate, thawed
1 T. grenadine syrup
1 (25-oz.) bottle sparkling apple cider
lime wedges for garnish

Combine juices and grenadine in a pitcher. Add cider and stir gently. Pour over ice and garnish with lemon wedges. Serves 6-8.

BANANA & APPLE BOOSTER

Jean Milton

1 c. apple juice
½ tsp. ground cinnamon
2 tsp. grated fresh root ginger
2 bananas, sliced and frozen
slices of fresh banana on cocktail sticks to decorate

Pour the apple juice into a food processor. Add the cinnamon and ginger and process gently until combined. Add the frozen banana slices and process until smooth. Pour the mixture into tall glasses and decorate with slices of fresh banana on cocktail sticks. Serve at once.

APPLE WITH PEANUT BUTTER

David Swindale

1 apple
¼ c. peanut butter

Core apple. Cut in 1/8th's. Spread peanut butter on slices. Eat. (Keep a spoon next to you to remove the peanut butter from the roof of your mouth).

ZAPPLES

CORE

1 apple
1 tsp. cinnamon
1 tsp. sugar

This is as easy as pie. Core a Golden Delicious apple. Pour cinnamon sugar over the top. Zap in the microwave 2½ minutes on full power.

Recipe Favorites

What better way to preserve tasty apples than to bake them into sweet warm bread.

–Photo by Barbara Lee

BREADS & ROLLS

Apple Printing

Make a fun design to decorate wrapping paper, T-shirts, or a tote with apple prints.

Materials Needed

Apples
Paint
Paper plate, shallow tray, or wide paint brushes
Something to print on (paper or cloth)
Newspapers to protect the table
Knife to cut the apples

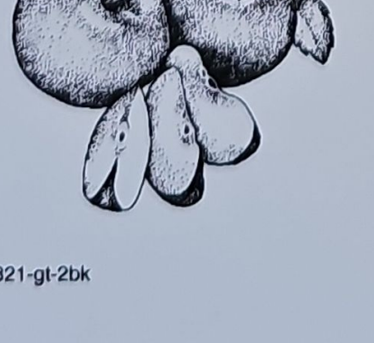
If you are going to make prints on paper, use washable poster paint for good results. If you want to decorate fabric (T-shirt or tote), make sure to get fabric paints. And the kids need to be dressed in old clothing!

Apple printing is always fun. There are two very different prints you can get by cutting apples in half through the middle–or from the top to bottom.

You can cut them in half through the stem, dip them in red or green paint, and make a very nice looking collage of apple shapes. Cutting them through the middle makes a circle stamp with a star in the middle.

To paint onto a T-shirt or tote, put a thick layer of paper inside the shirt/tote to prevent the paint from bleeding through to the back of the fabric.

An easy and very effective project is to decorate a plain tote with apple stamps cut from top to bottom (making an apple shape) in a horizontal line around the tote.



–From the Children's Museum of Tacoma

FRESH APPLE MUFFINS

Ginny & Oscar Peterson

2 c. flour
2 tsp. cinnamon
1 tsp. baking soda
½ tsp. salt
2 eggs
1 c. vegetable oil
1 c. sugar
1 tsp. vanilla
4 c. apples, peeled, chopped
1 c. walnuts

Stir together flour, cinnamon, baking soda and salt; set aside. In a large bowl, beat eggs until foamy; beat in oil, sugar and vanilla. Stir in flour mixture, just until blended. Gently fold in apples and nuts. Spoon into 2½ " muffin tins lined with paper muffin cups. Bake in preheated 350 degree oven 15 to 20 minutes or until pick inserted in center comes out clean. Remove from pans and serve warm or at room temperature. Servings 24.

APPLE MUFFINS

Molly Wolfe

1½ c. flour
½ c. sugar
1 tsp. salt
1¾ tsp. baking powder
½ tsp. nutmeg
1 egg beaten
¼ c. milk
⅓ c. salad oil
½ c. grated apples, firmly packed
½ c. sugar
1 tsp. cinnamon
melted butter

Sift and mix dry ingredients. Combine egg, milk and oil and mix with dry ingredients. Add grated apple and mix. Bake at 400 degrees for 25 minutes. Dip muffin tops in melted butter and roll in cinnamon/sugar mixture. (½ cup sugar and 1 T. cinnamon)

AMERICAN APPLE SPICE MUFFINS

Linda McCallum

1 spice cake mix
4 sm. boxes raisins
1 lg. or 2 small apples, peeled and diced
2 T. honey
2 T. brown sugar

Mix cake mix as directed on package. Set oven to temperature on box. Add honey, raisins, brown sugar, and apples (best apples are from Curran Orchard!). Mix thoroughly. Pour into muffin cups, ⅔ full. Bake for minimum time as indicated on package. This keeps them moist.

APPLE STREUDEL MUFFINS

Linda Bird

2 c. flour
½ c. sugar for batter
3 tsp. baking powder
1 tsp. salt
½ c. butter
2 tsp. grated lemon rind
1 egg
⅔ c. milk
¼ c. chopped walnuts
2 tsp. sugar (for topping)
1 c. diced apples

Sift flour, sugar, baking powder and salt into a large bowl. Cut in butter with pastry blender. Measure ½ cup for topping. Set aside. Stir apples and 1 tsp. lemon rind into mixture in bowl. Beat egg well, stir in milk. Add all at once to the apple mixture. Stir lightly and spoon into muffin tins. Blend crumb mixture with 1 tsp. lemon rind, walnuts and the 2 T. sugar, sprinkle over muffin batter. Bake 425 F for 20 minutes. Serves 12.

APPLE BUTTERHORNS

Mrs. Greg Boyle

1¼ c. butter
¼ c. sugar
1 egg
1 tsp. salt
1 tsp. lemon rind
1 pkg. dry yeast
½ c. milk
2 c. flour
1 c. chopped apples
½ c. chopped dates or nuts

Melt ½ c. butter. Add sugar. Let cool. Mix in 1 beaten egg, salt, lemon rind and dry yeast which has been dissolved in ½ c. room temperature milk. Beat in flour, cover and refrigerate dough overnight. 3 hours before mealtime, divide the dough into 3 parts. Roll each into 9 inch circles. Spread each round with ¼ cup worth of melted butter. Sprinkle with chopped apples. Cut into 8 pie shaped pieces. Roll up beginning at round edge. Place on baking sheet (air pan best). Tuck ends under. Let rise 2½ hours in warm place. I preheat oven to 300 degrees for 15 minutes and then turn it off and put the sheet on middle rack and keep the oven door open. After 2½ hours bake 12 minutes at 375 degrees. Frost with white glaze of powdered sugar, vanilla and warm water. Make it a smooth consistency. Add ½ cup chopped dates or nuts if desired. Serve warm.

APPLE DARLIN'S

Ellen Davis

2 cooking apples, peeled, cored & cut in 8ths
1½ c. sugar
1 stick butter
1 tsp. vanilla
½ tsp. cinnamon
(10-oz.) Sprite or 7-UP
2 cans crescent rolls (8 to can)

Melt butter, add sugar, vanilla & cinnamon. Stir till hot. Separate rolls. Place one apple slice on each roll and roll up. Place in well oiled 13 x 9 pan. Pour hot sugar mixture over rolls. Pour 7-UP over. Bake at 350 degrees uncovered for 35-40 minutes. Makes 16 individual small servings.

EASY APPLE TURNOVERS

Jack Boyle

½ c. butter
1 c. flour
1 c. sugar
2 c. apples (or peaches, blackberries, raspberries, etc)
1 T. baking powder
½ c. milk
1 c. sugar

Use a deep dish as the crust rises high. Melt butter in 10 inch glass pan. Mix flour, sugar, baking powder together in a bowl and add the milk. Spoon over melted butter. Heat up the fresh fruit with the sugar and pour it over the dough. Bake 350 degrees for 30 minutes until golden brown. Serve warm with real vanilla ice cream.

PENNSYLVANIA DUTCH APPLE BREAD

Carolyn M. Foos

1 c. salad oil
3 eggs
2 c. sugar
1 tsp. salt
1 tsp. soda
3 c. flour
3 c. diced apples
1 c. chopped nuts

Mix all ingredients in order as written. Grease loaf pan with oil. Bake 1½ hours at 300 degrees. Remove from pan when warm. Place on foil, sprinkle with sugar and wrap. Store for about 1 month before using.

APPLE BREAD

R.F. Dobiash

½ c. butter
1¼ c. sugar
2 eggs
½ tsp. salt
1 tsp. baking soda
3 T. milk
1 T. vanilla
1 T. lemon juice
1 tsp. cinnamon

Place above ingredients in large mixing bowl. Beat 2 minutes on medium speed. Add 2 apples (1 chopped and 1 grated), 1½ cups flour and 1¼ cups chopped walnuts. Mix well. Grease and flour a bread pan. Bake at 350 degrees for 70 minutes.

APPLE BREAD

Fred & Diane Langton

½ c. margarine
1 c. granulated sugar
2 eggs
2 c. flour
½ tsp. salt
½ tsp. baking soda
1 tsp. baking powder
2 T. buttermilk or soured milk
1 c. coarsely chopped, unpeeled apples
1 tsp. vanilla or grated lemon rind

Cream in first 3 ingredients. Blend and add to the creamed ingredients and next four ingredients alternating with buttermilk. Stir in apples, vanilla or lemon rind. Line a 9 or 10 inch loaf pan with aluminum foil. Spoon batter into pan and bake at 350 degrees for 50 to 60 minutes. Lift out of pan when done and cool.

APPLE-CHEDDAR QUICK BREAD

Deborah Johnson

2½ c. flour
¾ c. sugar
2 tsp. baking powder
½ tsp. salt
½ tsp. cinnamon
2 eggs, beaten
¾ c. milk
⅓ c. butter, melted
(8-oz.) shredded sharp cheddar cheese
1½ c. peeled, cored and chopped apple
¾ c. chopped walnuts

Combine dry ingredients in large bowl. In separate bowl, mix together eggs, milk and butter; then fold into dry ingredients. Stir in cheese, apple and nuts. Spoon into greased and floured 9"x 5" loaf pan. Bake at 350 degrees (preheated) for 65-70 minutes or until toothpick inserted in center comes out clean. Let stand 5 minutes before inverting to remove from pan.

APPLESAUCE-RAISIN BATTER BREAD

Rob & Linda McCallum

3 c. flour, divided
2 T. brown sugar
¼ tsp. salt
2 tsp. apple pie spice
1 pkg. (¼ oz.) active dry yeast
1¼ c. unsweetened applesauce
¼ c. honey
2 T. margarine
1 egg
½ c. raisins
½ c. confectioners sugar
1 T. milk

In large mixer bowl, combine 1½ cups of the flour, sugar, salt, apple pie spice and yeast. Heat applesauce, honey and margarine until very warm 120 degrees F. Add to the flour mixture with egg, beating on low speed until combined. Beat 3 minutes longer, on medium speed, scraping bowl occasionally. Stir in remaining flour and raisins. Spread batter evenly in a 9 x 5 3 inch loaf pan sprayed with no-stick cooking spray. Cover loosely with waxed paper and let rise about 1 hour or until double in bulk. Carefully remove paper. Bake in 350 degree F oven about 40 minutes or until golden brown. Cool 10 minutes before removing from pan. Cool completely on wire rack. Frost with mixture of confectioners sugar and milk.

APPLE UPSIDE-DOWN GINGERBREAD

Faye Anderson

3 lg. baking apples, sliced into thin wedges
¼ c. butter
1 c. firmly packed brown sugar
1 egg
¼ c. unsulphered molasses, light or dark
1½ c. unbleached all-purpose flour
2 tsp. ground ginger
1½ tsp. ground cinnamon
½ tsp. baking soda
¼ tsp. freshly ground nutmeg
¼ tsp. ground cloves
½ tsp. salt
⅓ c. boiling water

In a 9 inch square metal pan, melt ¼ c. of the butter over very low heat. Add ½ cup of the brown sugar and stir until blended. Add the apple slices, then cover the pan loosely and allow the apples to cook gently while preparing the cake batter. Preheat the oven to 350 degrees. In a mixing bowl, beat together the remaining ½ c. butter and ½ c. sugar until light. Add the egg and molasses and beat until well blended. Sift together the flour, salt, soda and spices, and divide this mixture in half. Fold half of the flour mixture into the butter mixture, then stir in the boiling water. Fold in the other half of the flour mixture, and stir just until well blended. Remove the pan of apples from the heat, and spoon the batter over them. Bake the cake until it is springy to the touch, 30 to 40 minutes. Let cool on a rack about 5 minutes, then invert onto a serving plate. Serve with whipped cream. Yield: one 9 inch square cake.

Recipe Favorites

The Curran orchard in winter just begs the aroma of apple soup simmering in the kitchen.

–Photo by Pat Mercereau

Soups & Salads

Dried Apples for Crafts

For each apple craft, you will need:

Juice of approximately 8 to 10 lemons
2 tsp. salt
8 to 10 large firm apples
8 tsp. cinnamon
2 tsp. allspice
1 tsp. cloves
Jute
1 to 1 1/2 yards of ribbon or fabric scraps

To prepare and dry apples:

1. Place lemon juice in a large bowl and stir in salt.

2. Peel, core and slice apples horizontally into 1/4" thick circles. Soak slices in lemon juice for approximately 6 to 10 minutes, making sure each side of the slices have a chance to absorb some of the lemon juice.

3. Meanwhile, mix spices in a bowl and blend well.

4. Remove the slices from the lemon juice bowl and place them on paper towels. Pat tops of apple slices with paper towels.

5. Dust apple slices with spice mixture. Turn slices over and repeat on opposite side.

6. Place apple slices in a single layer on a baking sheet. Bake at 150°–200°F for 6 hours – or until completely dried. It is important that you constantly check apple slices during baking. Some apples in some ovens won't take the entire six hours. Apple slices should be slightly pliable.

Find directions for dried apple crafts on other divider pages.

–From the Children's Museum of Tacoma

HOLIDAY FRUIT SOUP

Oscar Peterson, from Ruth Peterson

½ c. dried pears
½ c. golden raisins
1 c. dried apricots
6 c. water
¼ c. tapioca
1 c. sliced apples
1 c. red sour cherries, pitted, ½ can
½ c. grape juice
½ c. orange juice
1 T. orange peel, grated
½ c. sugar

In large pot, combine water and dried fruit. Soak overnight. Turn on stove and simmer fruit, covered, over very low heat until fruit is tender. Add tapioca and cook until clear, about 10 minutes. Stir in apples, cherries, fruit juices, orange peel and sugar. Continue cooking over low heat, stirring frequently, until apples are tender. May be served hot or cold garnished with sour cream. May vary fruit used according to personal taste (dried pears, etc.). Store refrigerated, keeps only about 6 weeks. Freezing ruins texture.

SWEDISH FRUIT SOUP

The Boyle Family

½ lb. pitted prunes (I use lemon prunes)
1½ c. currants
1½ c. raisins or you may substitute blueberries (raisins work best)
2½ c. fresh apples (tart variety)
⅓ c. cooked rice
3 T. tapioca
½ c. sugar
2 T. lemon juice

Cover the fruit with cold water and bring it to a boil. Allow it to simmer until the fruit is soft but not mushy. Add the cooked rice to the fruit. Add the tapioca, cook until the mixture is clear. Add the sugar. Cook for 2 minutes more. Set aside to cool. Add lemon juice once cooled. Makes 8 servings. This soup is served for dessert, as a first course, or even for breakfast.

BROCCOLI-APPLE SOUP

Deborah Johnson

1½-2 lb. fresh broccoli
3 T. butter
1 sm. onion, peeled and sliced
1 apple, peeled, cored and chopped
4 c. chicken broth
½ tsp. coriander
salt to taste
Creme Fraiche

Trim broccoli flowerets & stems. Steam flowerets and set aside. Chop stems into 1" pieces. Melt butter in heavy saucepan and sauté onion and apple for 2 minutes. Add broccoli stems and chicken broth. Heat to boiling. Reduce heat and simmer 10 minutes or until broccoli is cooked through. Cool mixture slightly then purée in food processor till smooth. Add coriander and salt. Reheat to serving temperature. Serve topped with broccoli flowerets and creme fraiche.(Whip ½ c. heavy cream until stiff. Fold in ½ c. sour cream).

FULL MEAL FRUIT SALAD WITH YOGURT DRESSING

Ginny & Oscar Peterson

1 c. plain yogurt
1 c. sour cream
2 T. honey
freshly grated orange peel
nutmeg
2 fruit pieces per person, peeled and sliced
2 ham slices from the deli

For dressing place all ingredients, except fruit pieces and ham slices, in medium bowl. Mix until yogurt is smooth. Let set for 30 minutes before serving. Prepare assorted seasonal fruit by washing, peeling, sectioning or cutting into bite-sized pieces. Summer Serve: melon, peaches, apricots, cherries, grapes, etc. Winter Serve: bananas, apples, oranges, grapes, etc. Arrange on platter. Roll up ham slices and place on platter. Serve with Yogurt Dressing for dipping fruit and ham. Serving Ideas: serve with croissants or pretzels for full, balanced meal.

APPLE CRANBERRY SALAD

Debbie Klosowski

1½ c. chopped cranberries
1½ c. chopped red apple
1 c. chopped celery
1 c. seedless green grapes halved
⅓ c. raisins
¼ c. chopped walnuts
2 T. sugar
½ tsp. cinnamon
1 (8-oz.) low fat vanilla yogurt

Combine first 9 ingredients. Toss to coat. Cover and chill 2 hours before serving. Stir before serving.

TAFFY APPLE SALAD

Norma Monohon

1 T. flour
½ c. sugar
1 egg
2 T. apple cider vinegar
1 (8-oz.) can crushed pineapple (drain & reserve juice)
5-6 c. diced apples unpeeled if desired
1 c. nuts (salted) peanuts, cashews, pecans, or macadamia
1 (8-oz.) container dessert topping (Cool Whip)

Combine the flour and sugar and mix well. Beat egg and add to mixture. Add vinegar and reserved juice. Cook all of this in small pan until thick. Cool. Pour over pineapple, apples and nuts. Spread dessert topping on top. Garnish with few nuts. Refrigerate and gently "stir" to mix all ingredients before serving.

TAFFY APPLE SALAD

Molly Wolfe

1 T. flour
½ c. sugar
1 egg
2 T. apple cider vinegar
1 (8-oz.) reserved juice from crushed pineapple
4 c. chopped apples
1 c. salted peanuts
1 (8-oz.) crushed pineapple
Cool Whip as desired
fresh chopped apples
peanuts

Combine flour and sugar. Beat egg and add to flour mixture. Add apple cider vinegar and reserved juice from crushed pineapple. Cook in small pan on low heat, stirring until thick; cool. Pour over chopped apples, salted peanuts and crushed pineapple. Add Cool Whip as desired. Garnish with fresh chopped apples and peanuts.

APPLESAUCE SALAD

Molly Wolfe

1¼ c. applesauce
1 small can crushed pineapple (undrained)
1 (7-oz.) bottle of 7-UP
1 (3-oz.) pkg. raspberry gelatin
grated rind of one orange
juice of ½ orange or ¼ c. frozen juice

Heat applesauce to boiling point and dissolve the Jell-o or gelatin. Add pineapple, orange juice, orange rind, and 7-UP. Pour into mold and chill. (Grease mold slightly and salad comes out more easily).

MOTHER'S APPLE SALAD

Linda McCallum

1 lg. apple - pared and diced
3 stalks celery - diced
red grapes - halved
1-1½ c. miniature marshmallows
2 T. mayonnaise (or more to taste)

Put all ingredients in large bowl and mix gently till all are coated with mayonnaise. Salad will gain sweetness from marshmallows as it sits. You can add quantities of ingredients to your own liking. I never measure! Be careful not to add too much mayonnaise or it will get soupy!

WALDORF SALAD

Faye Anderson

¾ c. walnut or pecan halves
4 crisp apples, such as Pippin, MacIntosh or Rome
1 lemon (juice)
1 c. finely diced celery
½ c. diced red bell pepper
3 green onions, including part of the tender green tops, finely chopped
¾ c. sour cream
1 T. Dijon mustard
1½ T. honey
1 tsp. minced fresh mint
1-2 head Bibb lettuce
salt and pepper to taste

Preheat an oven to 200 degrees. Spread the nuts on a baking sheet and bake until lightly toasted, 6-7 minutes. Coarsely chop and set aside. Peel, quarter and core the apples, and cut into ½-inch dice. Place in a bowl and toss with lemon juice. Add the celery, bell pepper, green onions and nuts, and stir to combine. In another bowl, combine the sour cream, mustard, honey and mint. Whisk together until well blended, and season with salt and pepper. Separate the lettuce leaves and use only the crisp inner leaves; reserve the large outer leaves for another use. Arrange lettuce leaves around the rim of a serving plate. Add the dressing to the apple mixture and mix well. Spoon salad into the center of the plate. Serves 8-10.

APPLE ASPIC SALAD

Linda Bird

2 pkg. cherry Jello
2 c. boiling water
1 (6-oz.) can frozen orange juice
1½ c. applesauce
1 can drained mandarin oranges
lettuce greens
1 whole clove
1 ball of cream cheese
1 whole pecan

Dissolve packages of Jello in two cups boiling water. Add orange juice then applesauce. Stir. Add mandarin oranges. Pour into individual salad molds. (Punch cups give effect of ½ apple.) When firm unmold on lettuce greens and top with whole clove to resemble a half apple. For surprise add a ball of cream cheese and whole pecan into center of Jello when partially set.

APPLE WEDGER

Debra Dryden

2 med. Granny Smith apples, cored and sliced
1 zest of lime
1 (11-oz.) can mandarin orange segments, drained
1 c. halved seedless red grapes
1½ c. miniature marshmallows
1 (8-oz.) carton vanilla low-fat yogurt
2 T. chopped nuts

Core and wedge apples using an apple wedger. Cut apple wedges into ½-inch pieces. Combine apples, lime zest, mandarin oranges, and grapes in large bowl. Add marshmallows and yogurt; mix gently. Sprinkle nuts over top. Refrigerate until ready to serve.

PINA COLADA FRUIT SALAD

Barbara Lee

2 (8-oz.) pkg. Pina Colada yogurt
6 c. unpeeled apple slices
1 (20-oz.) can chunk pineapples, drained (fresh pineapple can be used)
1 (10-oz.) jar maraschino cherries cut in half (fresh Bing cherries can be used)
1 pear or nectarine sliced
1 banana sliced

In a large bowl combine all ingredients. Refrigerate until serving. Serves 6-8.

THE "DIXIE" SALAD

Dixie Harris

12 c. salad greens (the crisper the better)
1 c. onion of choice, chopped
1 c. red/yellow/orange peppers, chopped
1 c. radishes, chopped
1 c. mushrooms, sliced
1 c. walnuts or nut of choice
3 c. apples, the crunchier the better
1 c. cheese of choice, chopped or grated
1 c. cranberries or raisins
1 c. honey
4 tsp. Dijon or stone ground mustard

My daughter, Christa, loves apples and my daughter-in-law, Angelyn, named this salad as one of her favorites. You can add or substitute the ingredients but the key is to make it crunchy and colorful. Wash and cut all salad ingredients. Larger chunks are more desirable. Put all ingredients, except the honey and mustard, in a large salad bowl. Toss slightly. To make the dressing simply heat the honey and mustard in a skillet and warm until dissolved. Bring to a slight boil and remove from heat immediately. Serve the salad to guests and allow them to drizzle the dressing individually. Caution them as it does not take much. A little goes a long way! This way if you don't eat all the salad at one sitting you can refrigerate it easily without it wilting.

Note that tomatoes and cucumbers were not included because they are a wet ingredients, however, they may be added at individual serving times if you like to include them. Try to use vegetables in season. You can also add meat, such as bacon, ham, turkey, or chicken, to make a more hearty salad. Croutons are also a nice addition. This recipe usually serves 4 if served as a meal or 12 if served as a side. Amounts can be adjusted according to serving sizes needed and individual ingredient tastes. Enjoy!

ARUGULA FRUIT SALAD

Barbara Lee

½ c. extra virgin olive oil
¼ c. fresh lemon juice
1 shallot minced
½ tsp. (packed) grated lemon peel
1 lg. fresh fennel bulb, trimmed, halved, very thinly sliced
1 (8-oz.) Fuji apple, halved, cored, cut into matchsticksize strips
6 c. trimmed arugula leaves (from two 4-ounce packages)
2 mandarin oranges or tangerines, peeled, each cut crosswise into 3 slices
Pomegranate seeds

Whisk first 4 ingredients in small bowl. Season dressing with salt and pepper. Combine fennel and apple in medium bowl; mix in 3 tablespoons dressing. Place arugula in large bowl. (a dollop of honey may be added to smooth out the dressing.) Add fennel-apple mixture. Toss, adding more dressing to taste. Divide salad among 6 plates. Garnish each with 1 mandarin orange slice and sprinkle with pomegranate seeds.

SWISS APPLE SALAD

Signe Wenness

4 medium unpeeled apples diced
1 c. diced Swiss cheese
½ c. diced celery
1 c. dairy sour cream
dash salt

Combine all ingredients and chill thoroughly.

COLESLAW WITH GREEN APPLES

Dr. Lau

4 c. shredded green and red cabbage
1 lg. carrot shredded
2 green apples, shredded with their skin
3 T. nonfat plain yogurt
1 T. grainy-style or honey mustard
2 T. apple cider vinegar
1 T. apple juice concentrate
1 tsp. honey
¼ tsp. salt
¼ tsp. freshly cracked black pepper

Shred the cabbage, carrot and apples in a food processor or with a hand grater over a large bowl. Whisk together the remaining ingredients. When well blended, pour over the cabbage mixture. Allow to marinate for 30 to 40 minutes or longer. This can be made up to 1 day in advance. Very delicious. Great for spring or summer potlucks. Makes six 1-cup servings.

INDIAN SPINACH SALAD

Ruth Burks

¼ c. white vinegar
¼ c. Canola oil
2 T. chopped chutney (jar)
2 tsp. sugar
1½ tsp. curry powder
1 tsp. dry mustard
½ tsp. salt
8 c. fresh spinach
1½ c. thinly sliced apple with skin on
½ c. golden raisins
½ c. peanuts, dry roasted
2 T. green chopped onion

Mix and chill the first 7 ingredients. Combine with the next 5 ingredients and toss with dressing.

SPINACH SALAD WITH APPLE HAZELNUT DRESSING

Faye Anderson

8 oz. apple juice
2 clove garlic chopped
2 tsp. Dijon mustard
1 T. sherry vinegar
3 dash Worcestershire sauce
3 dash Tabasco sauce
1 lemon (juice)
6 oz. extra virgin olive oil
3 T. toasted hazelnuts chopped
3 bunch spinach, washed and dried
½ med. red onion, sliced
1 apple cored and sliced
salt and pepper to taste

In a medium size saucepan on high heat, add apple juice and cook on high for approximately 15 minutes until 4 T. (¼ cup) of the liquid remains. Be careful not to overcook it. Pour the apple juice into a small stainless-steel bowl, and let cool. Add garlic, mustard, vinegar, Worcestershire, Tabasco and lemon juice. Whisk olive oil in slowly; add toasted hazelnuts. Add salt and black pepper to taste. Pour over spinach; toss and garnish with red onion and apple. Preparation time: 20 minutes. Yield: 6 servings.

SPINACH APPLE SALAD

Barbara Lee

3 T. unsweetened applesauce
1 tsp. extra virgin olive oil
1½ c. diced tart apples
¼ c. raisins, or cranraisins
2 c. fresh baby spinach
3 T. cider vinegar
1 tsp. sugar
½ c. chopped sweet onion
¼ c. toasted chopped pecans
2 c. torn romaine lettuce

In a small bowl, combine applesauce, vinegar, oil, sugar; mix well. Add apples, onion, pecans and raisins, toss lightly to coat. Cover and let stand 10 minutes. Just before serving combine spinach and romaine in a large salad bowl, add apple mixture and toss. Serve immediately.

AUTUMN SALAD

Ginny & Oscar Peterson

½ head leaf lettuce
1 tart apple
1 c. chunks of oven-roasted turkey
¼ c. cheddar or blue cheese, crumbled
2 oz. bacon, cooked and crumbled
2 oz. toasted pecans or substitute candied pecans
2 oz. dried cranberries
oil & vinegar dressing or hot bacon dressing

Wash, dry and tear lettuce. Place a bed of lettuce in each of two serving bowls. Top with sliced apples and other ingredients. Pass dressing at table. Makes 2 servings.

CHICKEN WALDORF SALAD

Ginny & Oscar Peterson

2 chicken breasts without skin
6 apples, unpeeled, cored & chopped
mayonnaise
lemon juice
dill weed
almonds, chopped & toasted

Place unseasoned, boneless, skinless chicken on plate in microwave and cook for 3 to 4 minutes until no longer pink in center. Remove from oven and let cool. Meanwhile, wash, core, and chop apples. Place in medium bowl. Sprinkle with the juice of ½ lemon and a light coating of dill weed. Coarsely chop the chicken and add to bowl. Add enough mayonnaise to coat and stir well. Sprinkle with chopped toasted almonds before serving. Makes a nice company lunch or brunch with warm, crunchy rolls and iced tea. Seedless grape halves can be substituted for the apples. Add a little chopped green onion. Makes 4 servings.

CHICKEN WALDORF SALAD

Shirley Winsley

2 c. diced cooked chicken
1 lg. tart apple, diced
1 c. chopped celery
½ c. chopped walnuts
¼ c. mayonnaise
2 tsp. lime juice
2 tsp. honey
salt and pepper

Combine chicken, apple, celery and walnuts. In a small bowl, combine mayonnaise, lime juice and honey. Season to taste with salt and pepper. Spoon dressing over chicken salad and toss to coat.

Creamy white and pink apple blossoms
herald the coming of spring.
–Photo by Debbie Klosowski

Entrees & Side Dishes

Dried Apple Garland

To make a garland from dried apples (see back of Soups & Salads divider), follow these simple instructions:

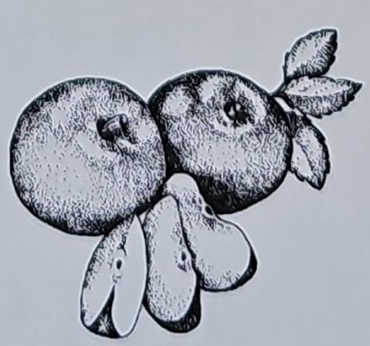
1. Cut enough jute for the desired length of garland. Remember, the apple garland shouldn't be too long (approximately 2 to 4 feet works well.) Also, it is better to have too much than not enough.

2. To start stringing apple slices, push one end of jute through the middle of each apple slice.

3. Consider alternating several apple slices with a piece of tied-on-fabric strip.

4. Hang on wall!

–From the Children's Museum of Tacoma



CHICKEN WITH CARAMELIZED APPLES AND CHEESES

Gay Landry

2 oz. butter
3 apples
2 onions
1 c. Swiss cheese, grated
½ c. Parmesan cheese, grated
½ tsp. thyme
2 T. brandy
4 chicken breasts

Slice the apples and onions. Melt the butter in the pan, and sauté over medium heat until onions are colored and apples are tender, approximately 15 minutes. De-glaze with the brandy by pouring the brandy into the hot pan and give it a few shakes. Choose a casserole just large enough to hold the chicken breasts side by side. Turn the apple onion mixture into it, and top with the chicken breasts. Season with salt and pepper. Toss together the cheeses, thyme, and bread crumbs. Sprinkle over the chicken. Bake at 350 for 35 to 45 minutes.

CHICKEN, APPLES & ONIONS

Diane and Fred Langton

4 boneless chicken breasts (pound between wax paper to thin)
1 T. olive oil
1 firm apple (Braeburn) sliced
1 c. apple juice
1 lg. onion - thinly sliced
1 garlic clove - minced
½ tsp. thyme leaves
½ tsp. salt
2 T. Dijon mustard

Heat oil and sauté chicken until browned in large skillet. Add apple slices, juice, onion, garlic, thyme and salt. Cover and simmer 6 to 8 minutes or until chicken is fork tender. Remove chicken, apple slices and onion to platter. Bring sauce to a boil for about 5 minutes and slightly reduced. Whisk in Dijon mustard. Pour the sauce over the chicken and apples etc. Serve with cooked rice.

APPLE & HAZELNUT CHICKEN

Ruth Burks

3 lbs. chicken pieces
½ tsp. thyme leaves, crumbled
¼ tsp. salt
¼ tsp. pepper
4 T. butter or margarine, divided
2 T. vegetable oil
1 c. onion, chopped
¼ c. applejack, brandy or Calvados
1½ c. chicken stock
2 tart apples, peeled and thinly sliced
2 T. sugar
½ c. cream
salt and pepper to taste
¼ c. hazelnuts, toasted and chopped

Season chicken with thyme, salt and pepper. In a large sauté pan, heat 2 tablespoons butter and oil over medium-high heat. Add chicken pieces and cook until browned on all sides, about 10 minutes. Transfer chicken to a platter and cover to keep warm. Add onion to pan, cook over medium-low heat until soft and golden brown, about 20 minutes. Meanwhile, warm applejack in a small saucepan. Stand back and ignite it. When flames have subsided, pour liquid over onion. Add chicken stock and chicken, cover and simmer gently for 15 minutes. At this point chicken breasts will be done. Remove them from pan and keep warm. Continue cooking remaining chicken pieces 15 minutes longer. Meanwhile, melt remaining 2 tablespoons butter in large sauté pan. Toss apples with sugar and sauté them, stirring once or twice, until golden brown and caramelized. Arrange chicken on a platter with apples on top and alongside. Cover and keep warm. Cook stock mixture remaining in pan until reduced to a syrupy consistency. Add cream and simmer until slightly thickened. Season with salt and pepper. Drizzle sauce over chicken and apples. Sprinkle hazelnuts over top and serve immediately.

BOMBAY CHICKEN

Judith Karman

1 T. whole-wheat flour
1 T. chicken seasoning
½ tsp. paprika
1½ tsp. oil
6 sm. chicken thighs (about 1½ lbs) skinned
1 c. chopped onion
2 c. cored, diced Pippin apples (or any tart apple)
2 tsp. curry powder
1 clove garlic-minced
¾ c. raw brown rice
2 c. chicken broth
½ c. blanched, slivered almonds
1 c. raisins
1 (11-oz.) can unsweetened mandarin oranges, with juice
1 T. lemon juice

In heavy plastic bag combine flour, chicken seasoning and paprika. Place thighs in bag and toss to coat evenly in flour mixture. In medium saucepan heat oil and brown chicken on both sides over medium heat. Remove to plate and set aside. Preheat oven to 350 degrees. Add onion to saucepan and cook until soft, stirring often. Add apples, curry powder, garlic, rice and chicken broth. Bring to boil. Reduce heat and simmer 10 minutes. Remove from heat. Add almonds, raisins, mandarin oranges and lemon juice. Mix well. Turn into glass casserole. Place chicken on top of rice mixture. Cover. Bake at 350 degrees for 1 hour. Remove, cover and bake 15 minutes longer.

PLANKED PORK TENDERLOIN WITH APPLE CHUTNEY

Mary Lloyd

2 whole pork tenderloins (about 2 lbs)
1 tsp. crushed garlic
1 tsp. grated fresh ginger
salt and freshly ground pepper to taste
Chutney
2 c. peeled, chopped, tart green apples
¼ c. minced onion
½ tsp. crushed garlic
½ c. raisins
1 c. cider vinegar
½ c. brown sugar
1 T. fresh grated ginger
1 whole clove
1 cinnamon stick
1 small bay leaf
¼ tsp. black peppercorns

Mix the 1 teaspoon of garlic and the 1 teaspoon of ginger and rub the tenderloins with the paste. Season with salt and pepper. Cover and set aside. Combine the remaining ingredients for the chutney in a large pot and bring to a boil. Let simmer until thickened and apples are tender- an hour or a little more. Preheat the oven--with the plank in it--to 350 degrees. Take the plank out of the oven and arrange the tenderloins on the plank. (If you are using a disposable plank, you may want to place it in a shallow pan so that the juices don't run into the oven.) Roast the tenderloins for about 20 minutes, then turn the meat over and roast another 20 minutes or until the internal temperature registers 160 degrees on an instant read meat thermometer. Remove from oven and let stand for 5 minutes. Slice meat and arrange on a platter. Spoon the chutney over and/or serve it on the side. (The chutney keeps for several weeks in the refrigerator and is great on cold pork sandwiches.) Serves 4.

COMFORT PORK POT ROAST WITH APPLES

Patti Banks

2-3 lb. boneless pork shoulder or butt roast
¼ tsp. black pepper
2 tsp. salt
2 med. apples, each cut into 8 chunks (I like Gala, because they stay firm)
1 lg. onion, cut into chunks
3 lg. sprigs fresh thyme
6 cloves garlic
⅓ c. white wine vinegar
3 T. sugar

Oven at 350 degrees. Pat pork roast dry and rub with salt and pepper. Put on top of onion, apples, thyme and garlic in a small roasting pan. Mix together sugar and vinegar, and pour around pork. Roast uncovered 1 hour; cover with a tight lid and roast an additional 1½ hours, or until very tender (total roasting time about 2½ hours). Serve with roasted red potatoes!

SLOW-COOKED PORK ROAST

Fred and Diane Langton

1 3½ to 4 lb. boneless pork loin roast
1 c. apple juice
1 can fat free chicken broth (14½ oz.)
½ c. Dijon mustard
¼ c. cornstarch

Trim fat and cut roast to fit crockpot (5 quart size or larger). Mix: apple juice, chicken broth and Dijon mustard. Pour mixture over meat. Cover and cook on low for 8-10 hours (thermometer measured to 160 F.). When roast is cooked, remove meat and using 2 forks, shred the meat. Mix cornstarch with ½ cup water in small jar with lid. Slowly pour mixture, a tablespoon at a time, to thicken sauce. Ladle sauce over meat. Serves 8.

APPLE MUSTARD GLAZED PORK ROAST
(with Apple Cider Gravy)

JoeAnna Jacobson

1 T. olive oil
2½ lb. boneless, center-cut pork loin, fat trimmed to ⅛ in
1½ T. Dijon mustard
1 T. apple cider
1½ tsp. each minced garlic and brown sugar
¼ tsp. each coarsely ground pepper and salt
1 c. water
2 acorn squashes (14 oz. each) cut into 8 wedges seeded
1 (16-oz.) pkg. peeled baby carrots
4 lg. Jonagold, Golden Delicious, or Granny Smith apples, peeled, halved and cored
¼ c. hot-red-pepper jelly, melted
2 T. all-purpose flour
1 c. each apple cider and chicken broth
1 tsp. Dijon mustard

In large skillet, in oil over medium-high heat, brown pork well on all sides, about 5 minutes in all. Cool 5 minutes on rack in roasting pan. Adjust oven racks to middle and bottom of oven: preheat oven to 375 degrees. In small bowl, mix mustard, cider, garlic, sugar, pepper and salt; brush over pork. Pour the water into roasting pan. Place squashes and carrots in 13" x 9" baking dish; cover with foil. Place apples in a 9" square baking dish. Set dishes on middle rack in oven and pork on bottom rack. Roast pork, vegetables and apples 1 hour or until internal temperature of pork roast registers 150 degrees F on meat thermometer and apples and vegetables are tender. Remove from oven. Place pork on cutting board; cover loosely with foil. Gravy: Stir flour into roasting pan, scraping up bits (there will be little fat in pan). On stove top, over medium-high heat, whisk in cider and broth. Boil 5 minutes; strain. Whisk in mustard. Place in gravy boat; keep warm. Heat oven to 425 degrees F. Brush jelly over vegetables and apples. Bake 5 minutes. Slice pork roast; serve on platter with vegetables, apples and gravy. Makes 8 servings.

ROAST PORK CHOPS WITH SMOTHERED APPLES

Linda Moran

½ T. butter or margarine
4 lg. tart apples (Macintosh) peeled, cored, & sliced
4 pork chops about ¾ " thick
1 T. chopped fresh sage or 1 tsp. dried
1 T. fresh chopped thyme or 1 tsp. dried
freshly ground black pepper
½ c. apple cider with no preservatives

Preheat oven to 400 degrees. Spread the butter or margarine on the bottom of a medium-size roasting pan or oven-proof skillet. Arrange the apples in the bottom, layering as needed. Place the pork chops directly on top of the apples, sprinkle with half of the herbs and a generous grinding of pepper, and pour the cider on top. Roast the chops for 15 minutes. Turn the chops over and sprinkle with the remaining herbs. Roast another 15 minutes. Preheat the broiler and broil the chops until well browned, 8 to 10 minutes. Makes 2 to 4 servings.

STUFFED PORK CHOPS

Debbie Klosowski

½ c. mixed dried fruit
½ c. dried apples
¼ c. raisins
1 c. white wine
2 c. herb stuffing mix
¼ c. diced celery
3 T. diced onions
¼ c. melted butter (½ stick)
water
4 boneless thick pork chops/slit pocket in each

Preheat oven to 350 degrees. Cut up fruit and plump in wine. Drain but reserve wine. Mix fruit, stuffing, celery and onion. Add butter and water to moisten as needed. Stuff each chop and put remaining stuffing in small casserole dish. Put meat in baking dish and add rest of wine. Cover with foil and bake ½ hour. Remove foil and bake another 30 minutes with rest of stuffing.

WASHINGTON PORK CHOPS

Ruth Burks

1½ T. butter, divided
2 c. apple, peeled, cored and chopped
1 tsp. honey
1 tsp. lemon juice
¼ c. all-purpose flour
½ tsp. salt
¼ tsp. black pepper
4 boneless pork chops (about 1" thick)
1 c. chicken broth
1 c. apple juice
½ c. cranberry juice
¼ c. brandy
1 cinnamon stick (1 inch piece)
fresh chives, chopped for garnish

Melt ½ tablespoon butter in a skillet over medium heat. Add apple, honey and lemon juice. Sauté until apple is tender and golden, about 4 minutes. Set aside and keep warm. Place flour, salt and pepper in a bowl. Dredge chops in flour mixture. Melt remaining 1 tablespoon butter in another skillet. Add pork chops and cook for 5 to 6 minutes. Turn chops over and cook for an additional 5 minutes or until no longer pink and thoroughly cooked. Transfer to a warm platter and cover. Add broth, apple and cranberry juices, brandy and cinnamon to the skillet and bring to a boil, scraping up browned bits. Simmer, uncovered, until reduced to ⅔ cup, about 15 minutes. Discard cinnamon stick and stir in apples. Return chops to skillet and warm through. Place chops on plates, top with apple mixture, sprinkle with chives and serve immediately. Serves 4.

APPLE SMOTHERED PORK CHOPS

Diane & Fred Langton

6 bone-in pork loin chops
¾ tsp. salt
¼ tsp. rubbed sage
1 T. vegetable oil
3 med. tart apples, peeled and sliced
3 T. molasses
3 T. flour
2 c. water
1 T. white vinegar
⅓ c. golden raisins

Sprinkle pork chops with salt and sage. In a large skillet, brown chops on both sides in oil. Transfer to a greased shallow 3 qt. baking dish. Layer apples over the meat; drizzle with molasses. Add flour to pan drippings in skillet; stir until blended. Gradually stir in water. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from heat, stir in vinegar and raisins. Pour over apples and chops. Bake, uncovered, at 350 degrees for 1 hour, or until meat thermometer reads 160 degrees. Makes 6 servings.

PORK APPLESAUCE KRAUT BAKE

Molly Wolfe

4 pork shoulder chops cut ½" thick
1 (16-oz.) can sauerkraut, drained and snipped
1 c. sweetened applesauce
¼ c. finely chopped onion
2 T. brown sugar
¾ tsp. caraway seed

Trim excess fat from chops. Cook trimmings in skillet until 1 T. fat accumulates. Discard trimmings. Brown chops slowly on both sides in hot fat. Remove chops and drain off excess fat. Combine sauerkraut, applesauce, onion, brown sugar and caraway seed. Pour into skillet, add chops, cover and simmer until chops are tender, 35-45 minutes. Makes 4 servings.

SAUTÉED APPLES AND PORK

Denise McCluskey

½ c. plus 1 T. flour, unsifted
½ tsp. salt
½ tsp. ground black pepper
4 (3-oz.) boneless lean pork steaks
3 T. butter
2 T. vegetable oil
2 Granny Smith apples, peeled, cored & sliced
2 T. minced onion
1 c. apple juice
½ c. dry white wine
½ c. yogurt
2 T. Dijon mustard
¼ tsp. dried thyme leaves
steamed sticky rice

In a pie pan or shallow dish, combine ½ cup flour, ¼ teaspoon salt and ¼ teaspoon pepper; mix well. Dredge pork steaks in flour mixture to coat lightly. In a large skillet, heat 2 tablespoons butter and the oil over medium heat; add pork and cook until brown on both sides and juices run clear. Remove pork to heated platter and reserve. Add remaining butter to skillet, sauté apples and onions until both are tender. Remove to platter with pork. Add apple juice and wine to skillet; simmer 5 minutes. Combine yogurt, mustard, thyme, and remaining flour, salt and pepper; stir into juice mixture. Simmer 5 minutes, stirring until smooth. Spoon sauce over pork steaks and apples and serve along with steamed sticky rice. Serves 4.

RIBS AND SAUERKRAUT

Bev Law

4 lb. pork country-style spareribs
1¼ c. ketchup
½ c. water
3 T. brown sugar
2 T. Worcestershire sauce
1 T. cider vinegar
1 tsp. prepared mustard
2 lbs. sauerkraut, rinsed and well-drained
2 lg. cooking apples, cored and thinly sliced

Place ribs in large pan; cover with water. Heat to boiling; cook for 10 minutes. Remove ribs; cool long enough so you can cut them into 2-rib portions. Set aside. Preheat oven to 350 degrees. In large saucepan, combine sauce ingredients. Cook over medium heat for 5 minutes, stirring occasionally. Stir in sauerkraut and apples. Spoon sauce into 13" x 9" baking dish. Arrange ribs on top. Cover with foil. Bake 1 hour. Remove foil and bake an additional 15 minutes. Makes 6 servings.

RIBS WITH APPLE AND KRAUT

Leslie Winchell

1½ lbs. pork ribs (trimmed of fat)
½ tsp. salt
¼ tsp. black pepper or more if you like
½ c. water, apple juice or white wine
2 (16-oz.) cans sauerkraut (undrained)
2 (8-oz.) cans mushrooms (drained)
3 lg. apples cored and cut in wedges
⅓ c. brown sugar
½ tsp. celery seed

Brown ribs in nonstick skillet, top and bottom. Season salt and pepper. Place ribs in slow cooker. Deglaze skillet with ½ c. water, apple juice, or white wine. Set aside. In large bowl mix rest of ingredients. Spoon over ribs. Pour drippings over top. Cook on low 7-9 hours or high 3-4 hours. Makes 7 servings.

RED CINNAMON APPLES WITH TINY PORK SAUSAGES

Molly Wolfe

1 c. sugar
½ c. water
⅓ c. small red cinnamon candies
6 cored firm apples
18 little pork sausages
leafy green lettuce or watercress
fluffy rice
hot cheese sauce

Boil together sugar, water, red cinnamon candies for 5 minutes. Remove peeling from top halves of apples. Place peeled side down in above hot syrup and cook 5 minutes. Brown in skillet 18 pork sausages. Remove apples from syrup and place peeled side up in individual custard or muffin cups or in one large baking pan. Place 3 browned sausages in center of each apple. Pour red cinnamon syrup over all. Bake at 350 degrees about 30 minutes until tender. Serve hot in leafy green wreaths of watercress or lettuce. Serves 6.

SAUSAGE WITH APPLES & RED CABBAGE

Faye Anderson

¼ c. butter
2 onions, minced
8 c. (about 1½ lbs) finely shredded red cabbage
2 c. cored and diced tart apples
1-2 T. lemon juice
2 tsp. sugar
2 c. dry red wine
1½ lb. smoked kielbasa sliced into 1½ inch pieces
salt and pepper to taste

Sauté onions in butter until lightly browned. Stir in cabbage and apples. Add lemon juice and sugar. Simmer covered stirring occasionally for 10 minutes over low-medium heat. Stir in 2 cups dry red wine and cook covered over medium heat for 45 minutes. Add water if necessary to keep cabbage moist. Add sausage and simmer 10 minutes. Salt and pepper to taste. Serve with mustard and boiled potatoes. Serves 4.

SAUSAGE AND APPLE TERRINE

Chef DJ Wendeborn, Affairs Cafe'

1 T. butter
1 onion, minced
2 T. maple syrup, real
1½ lb. pork sausage
1 c. apple, grated
⅔ c. bread crumbs
2 eggs
¼ c. milk
¾ tsp. pepper
½ tsp. salt
⅛ tsp. cayenne pepper

Sweat onions in butter until soft, then cool completely. Add 1 tablespoon of maple syrup and all remaining ingredients and mix well. Line terrine mold with plastic wrap, then mold all ingredients into terrine pan. Brush top of loaf with the remaining maple syrup. Poach bake 350 degrees until internal temp. reads 165 degrees. Let terrine rest x 10 min. before slicing.

Note: Cool completely and slice to use as an appetizer.

BRUNCH PARTY QUICHE

Jean Milton

1 pie crust for 12 inch quiche dish
1 egg, separated
1¼ lb. bulk pork sausage, cooked, crumbled
2-3 Golden Delicious apples, peeled, thinly sliced
¾ c. coarsely chopped pecans
1½ c. shredded mild cheddar cheese
3 eggs
½ tsp. salt
2 c. milk scalded

You will need a 12 inch Pyrex quiche dish. Fit pastry into quiche dish. Crimp dough over edge of dish and trim. Brush with one egg white. Spread sausage evenly over crust. Arrange apple slices in a single layer over sausage. Sprinkle with pecans, then add cheese, spreading evenly. In a medium bowl, beat egg yolk and whole eggs with salt. Beating constantly, gradually add hot milk. Pour egg mixture over cheese. Bake in preheated 375 degree oven 45 to 50 minutes, until custard is set and apples are tender-crisp.

APPLE MEAT LOAF

Faye Anderson

1½ lb. ground beef
1 c. soft stale bread crumbs
1 med. onion minced
2 eggs
½ c. finely diced apple
1½ tsp. salt
¼ tsp. pepper
1 tsp. Worcestershire sauce
1 unpeeled Red Delicious or MacIntosh apple, cored & cut into eighths
3 T. catsup
2 T. light brown sugar

Mix all ingredients except last 3 and shape in a 9 x 5 loaf pan. Insert apple wedges crosswise on loaf. Mix catsup and brown sugar together. Drizzle over top of loaf. Bake in moderate oven at 350 degrees for 50-60 minutes. Baste occasionally with drippings in pan. Makes 6 servings.

APPLE CIDER STEW

Linda Bird

2 lb. beef stew meat
1 T. salad oil
3 T. flour
2 tsp. salt
¼ tsp. pepper
¼ tsp. thyme
2 c. apple cider
½ c. water
2 T. vinegar
3 potatoes cut in lg. chunks
4 carrots, sliced
1 stalk celery, sliced
1 onion, sliced

Brown meat in oil. Combine flour, salt, pepper, thyme and add to meat and stir. Add cider, water, vinegar and cook until boiling. Reduce heat and simmer 1½ hours. Add vegetables and cook an additional 30 minutes. Serves 6-8 people.

CORNED BEEF & CABBAGE

Diane & Fred Langton

1 lg. onion, cut into wedges
1 c. apple juice
1 bay leaf
2½ - 3 lb. corned beef (cut in half) with spice bag
1 sm. cabbage, cut into wedges
5 qt. slow cooker

Place onion in bottom of cooker. Combine the apple juice, bay leaf and contents of spice packet; pour over onion. Top with corned beef and cabbage. Cover and cook on low for 8-10 hours or until meat and vegetables are tender. Discard bay leaf. Yield: 6 servings.

ROASTED APPLE-SQUASH RATATOUILLE

JoeAnna Jacobson

1 lg. red onion halved & cut into thin strips
6 lg. cloves garlic, cut lengthwise into thirds
1 T. olive oil
2 lg. Granny Smith, Rome or Baldwin apples, halved, cored & cut into ¾ in. chunks
1 lg. zucchini, quartered lengthwise, cut into ½-in. pieces (2 cups)
1 red pepper, cut into 1-in dice
1½ tsp. chopped fresh or ½ tsp. dried rosemary
½ c. marinated dried tomatoes, drained, cut into ½ in pieces
1 tsp. salt
½ tsp. freshly ground pepper
½ c. freshly grated Parmigiano-Reggiano cheese

Preheat oven to 375 degrees. In large roasting pan, combine squash, red onion, garlic and oil; toss until coated. Roast 15 minutes. Stir in apples, zucchini, red pepper and rosemary; roast 25 minutes. Stir in dried tomatoes; roast 5 minutes longer or until vegetables are tender. Remove pan from oven. Preheat broiler. Carefully spoon vegetables into 2-qt casserole. Sprinkle with salt, pepper, and cheese. Broil 1 to 2 minutes or until cheese is bubbly. Makes 6 servings.

SWEET POTATOES WITH APPLES

Meri Arnett-Kremian

2 lg. cans of cooked yams or sweet potatoes
2 lb. old-fashioned chunk applesauce with spices
cinnamon
ground cloves
nutmeg
allspice
glazed pecans (optional)

Preheat oven to 350 degrees. Mash yams/sweet potatoes. Add about ¼ tsp. of each of the spices and stir well. Gently stir in the apple mixture, mixing well. Test taste to see if more spices are needed. Lightly butter an oven-proofed casserole bowl (or spray it with a non-stick spray). Fold the apple and yam mixture into the casserole bowl and smooth & level the surface. Sprinkle glazed nuts on top (I buy packaged ones for convenience, because glazing the nuts is a pain). Bake mixture about 30 minutes at 325-350 degrees or until hot.

Note: I can get my kids to eat this with holiday feasts, even though they usually won't touch yams. I think it's because the apples, candied pecans and spices make it taste more like a dessert than a vegetable. Makes 6 servings. Preparation time: 10 minutes with canned ingredients; about 30 minutes baking time.

ELENA'S FRIED APPLES

Sally Barrett

½ - 1 apple per person to be served
½ c. white sugar
¾ c. brown sugar
warm grease to coat
¼ c. wine or apple juice

Cut apples into wedges. Do not peel. Coat in warm grease (from cooking bacon or sausage) in skillet. Put apples, sugar and ¼ cup wine or juice into skillet and cook covered. Cook covered until soft. Remove lid and cook down until sugar is thick. Serve hot. Can add ham, bacon, or sausage. Can also add cinnamon. A great accompaniment to pork, sausage, pancakes or ice cream.

APPLE SWEET POTATO BAKE

Molly Wolfe

2 lb. sweet potatoes or yams
3 med. sliced apples
¼ c. butter
¼ c. honey
oil

Scrub potato skins well and pat dry. Rub potatoes lightly with oil, and pierce skins with fork. Place in shallow pan and bake in a hot oven (400 degrees) 30 to 40 minutes, or until slightly soft. When cool, peel and slice lengthwise. Place slices in a greased baking dish. Arrange apple slices over potatoes. In a sauce pan melt butter and honey over low heat. Pour over potatoes and apples. Bake in slow oven 325 degrees, 30 minutes, or until apples are tender. Serves 6. A healthy alternative for Thanksgiving.

BARLEY WITH BUTTERNUT SQUASH, APPLES AND ONIONS

Karen Fennell

3 c. water
¾ tsp. salt
½ c. uncooked barley
1 T. olive oil
2 c. butternut squash, diced
1 c. onions chopped
½ c. sweet red peppers diced
1 med. apple, peeled, cored, diced
1½ tsp. minced garlic
¾ tsp. dried thyme
¼ tsp. black pepper
⅓ c. fat-free chicken broth, reduced sodium

Bring water and ½ teaspoon of salt to a boil in a medium saucepan. Add barley; cover and simmer until tender, about 30 to 35 min. Drain. Meanwhile, heat oil in a large nonstick skillet over medium-high heat. Add squash, onion, and red pepper. Cook, stirring often, until vegetables are browned and almost tender, about 8 minutes. Stir apple, garlic, thyme, and black pepper and remaining ¼ teaspoon of salt. Cook, stirring, until apple is almost tender, about 2 minutes. Stir in broth, scraping bottom of skillet to loosen any brown bits. Stir in cooked barley; toss over low heat to mix and coat. Remove from heat and serve. Yields about 4 servings.

SWEDISH RED CABBAGE WITH APPLES

Ann Leighty

3 lbs. red cabbage
4 T. butter or oleo
2 T. flour
½ c. water
½ c. vinegar
½ c. brown sugar
¾ c. chopped apples
1 tsp. salt

Shred the cabbage and cook for 15 minutes in boiling, salted water. Drain. Melt butter in deep, covered skillet. Add flour and stir until blended. Add water, vinegar and brown sugar. Stir until slightly thickened. Add apples, salt and cabbage. Cover and cook over low heat for 45 minutes. (May also be baked as a casserole in a slow oven for 45 minutes). Good with roast beef. Serves 6.

SQUASH-FILLED GOLDEN DELICIOUS APPLES

Faye Anderson

1 lb. chunk banana squash
¼ c. firmly packed brown sugar
1 tsp. ground cinnamon
8 med. Golden Delicious apples
lemon juice
2 T. butter or margarine
1 c. apple juice

Steam squash, covered, on a rack over boiling water until soft when pierced, about 20 minutes; lift out and let cool. Scrape pulp into a large bowl; mash smoothly with sugar and cinnamon. Cut a ½ inch thick slice from stem end of each apple. Core without puncturing bottoms; then, using a grapefruit knife or small spoon, hollow apples, leaving a shell about ¼ inch thick. Rub insides with lemon juice. Coarsely chop apple centers and stir into squash. Fill each apple with ⅛ of the squash mixture, heaping to use all. Arrange apples in a shallow 8 by 12 inch baking dish. Add butter and apple juice. Bake, uncovered, in a 350 degree oven, basting often, until apples are tender when pierced, about 40 minutes. Present these stuffed baked apples on a platter around a baked ham or pork roast. Or for a simpler meal, serve with pan-fried Italian sausages. Serves 8.

APPLE-TURNIP PURÉE

Amanda Garrett

½ c. chopped onion
6 T. butter
1 lb. young turnips, peeled and cubed
2 med. apples, peeled, cored and chopped coarsely
salt and white pepper
¼ c. cream, scalded
2 T. minced parsley

Sauté onions in butter over low heat for 10 minutes, without browning them. Add turnips and apples. Continue sautéing for 15 minutes or until tender. Salt and pepper to taste. Transfer mixture to food processor and process until smooth (or mash and whip by hand). Add cream and process well until combined. (If too stiff, add more cream slowly). Stir in parsley and serve immediately, or reheat over low heat in a frying pan. The purée can also be kept warm in a 200 degree oven, covered with foil and a heavy lid to keep it from drying out. Serves 4-6. This goes well with any main dish that will not suffer from the slightly sweet taste of the purée.

CORN BREAD STUFFING

Ginny & Oscar Peterson

3 boxes Jiffy corn muffin mix, baked as bread
1¼ lbs. pork sausage
4 apples, cored and chopped
4 med. onions, peeled and chopped
½ pkg. cranberries, fresh or frozen
½ tsp. poultry seasoning
½ tsp. dried grated orange peel
1 can chicken broth

Make corn bread. (If made in advance, store in refrigerator or freezer). Cook crumbled sausage in large frying pan until crisp and brown. Scoop sausage out of pan, leaving drippings. Put chopped onions and apples into hot drippings and cook until onions are translucent and no longer crisp. While these are cooking, put the sausage into a very large bowl. If necessary, chop sausage into fine pieces. Crumble bread on top of sausage and add poultry seasoning and orange peel and stir. Add apples and onions when cooked. Stir well. Add enough broth to moisten (about ¾ of a can), then fold in the cranberries. Stuff into the body cavities of the bird and cook. This can also be baked in a separate pan for about 45 minutes. This stuffing can also be made in advance but it must not be put into the bird until immediately before cooking. Allow stuffing to raise to room temperature before stuffing the bird or else allow extra baking time.

SAVORY APPLE STUFFING

Linda Bird

½ c. chopped celery and leaves
1 c. chopped onion
2 T. chopped parsley
¼ c. butter
4 c. diced, peeled, tart apples
¼ c. brown sugar
¾ tsp. salt
¼ tsp. each crumbled sage, marjoram, thyme, and pepper
2 c. toasted bread crumbs

Cook the celery, onion, parsley in the butter for 5 minutes. Add the apples, brown sugar, salt and spices. Cook stirring for 5 minutes. Stir in 2 cups toasted bread crumbs. Use as stuffing for pork chops or spare ribs. Makes about 4 cups.

CRANBERRY ORANGE SAUCE

Oscar Peterson

1 bag fresh or frozen cranberries, 10 to 12 oz
2 small oranges
2 small apples
1 c. sugar

Wash cranberries and pick out the bummers. Cut oranges in sections and remove seeds (not the peels). Section and core the apples (do not peel). Put cranberries, oranges and apples through a food grinder, alternating a little at a time. Best to end with the cranberries because it cleans out the grinder best. Add sugar and stir well. Let set for at least one hour and then add more sugar to taste. Makes 12 servings.

Recipe Favorites

Recipe Favorites

The Curran orchard in summer offers cool shade and the scent of apples ripening on the bough.

–Photo by Pat Mercereau

Desserts & Pastries

Dried Apple Stacker

To make an apple stacker, follow these simple instructions:

1. Using approximately 12" of jute, tie one end to about three cinnamon sticks that are arranged in a bundle.

2. Begin to string horizontally-sliced dry apples (See back of Soups & Salads divider) by pushing jute through the center of each slice. Consider alternating several slices with a piece of fabric tied on.

3. When apple stacker is the desired length, end with three more cinnamon sticks in a bundle. Tie a loop so you can hang the apple stacker proudly!

–From the Children's Museum of Tacoma

OLD-FASHIONED APPLE PIE

Linda Bird

2 prepared pie crusts
¾ to 1 cup sugar
2 T. flour
½ to 1 tsp. cinnamon
⅛ tsp. nutmeg
¼ tsp. salt
2 T. butter or margarine
6 to 7 c. sliced peeled apples (2-2½ lbs)

Combine sugar, flour, cinnamon, nutmeg and salt. Mix lightly through apples (sliced ¼" thick). Heap in pastry-lined 9" pie pan. Dot with butter. Adjust top crust and flute edges; cut vents. Bake in hot oven (425 degree) 50 to 60 minutes, or until crust is browned and apples are tender.

SUEZY'S AWARD WINNING APPLE PEAR PIE

Suezy Proctor

2 c. flour
¾ c. butter
¼ tsp. salt
2-3 T. cold water
6-8 pears
3 apples peeled and sliced
2 T. lemon juice
½ c. sugar
¼ c. flour
¼ tsp. salt
⅛ tsp. nutmeg
½ c. brown sugar
¼ tsp. ground cloves
½ c. firmly packed butter
1 tsp. cinnamon
½ c. grated sharp cheddar
¼ tsp. nutmeg
whole pecans to cover pie

For crust, combine flour and salt in a medium bowl. Cut in butter until crumbly. Save one cup of this mixture for later. Add cold water to remaining flour mixture, one tablespoon at a time. Shape into ball. Roll out to 11 inch circle. Place in greased deep dish pie plate. Trim pastry edge and leave 1 inch hang over. Fold under and bring up over edge of pie to pinch a high fluted edge. Combine next 7 ingredients. Place mixture in pie plate. For topping, combine reserve flour mixture with remaining ingredients in a medium bowl. Cut in grated cheese and butter until crumbly. Sprinkle over filling. Place whole pecans over the entire top of pie. Bake at 400 degrees for 40 minutes. Cover with foil and bake an additional 20 minutes.

MASCARPONE APPLE/PEAR TARTS

Lauraelizabeth Boyle

6 8 x 8 inch puff pastry sheets
2 fresh pears (peeled, cored & halved)
1 fresh apple (peeled, cored & halved)
½ c. Mascarpone cheese
½ c. apricot preserves
½ tsp. cinnamon
½ tsp. nutmeg
1 pinch salt
1 oz. Brandy
1 egg

Preheat oven to 375 degrees. Place pear and apple halves into boiling water for 2 minutes, then chill. Stir cheese, apricot preserves, cinnamon, nutmeg, salt and Brandy till mixed. Spoon approximately 1½ T. mixture in center of fruit halves. Invert and place in center of puff pastry. Gather corners of pastry together and twist to a bow shape. Pinch all seams together. Beat eggs and ½ tsp. water in a separate bowl. Then brush over tart. Bake until golden brown about 15 minutes. Dust with powdered sugar. Serve with fresh cream.

FRIED APPLE/PEACH PIES

Chef DJ Wendeborn, Affairs Cafe'

4 c. fruit (either apples or peaches)
¾ c. sugar
¼ c. flour, all-purpose
¼ tsp. salt
½ tsp. cinnamon
juice of ½ lemon
zest of ½ a lemon
1 c. pecan, chopped
5 c. flour, all-purpose
½ tsp. baking powder
1 tsp. salt
1 T. sugar
1 c. milk
1 c. butter

Combine and mash together the first 8 ingredients and set aside. Mix remaining ingredients together to make a dough. Roll out and cut into 5½ inch circles. Place filling on one side of round and then fold and seal. Fry in deep fat until golden and crisp. Dust with powdered sugar to serve.

APPLE PIE FILLING

Joann Cowart

6 lb. apples (Yellow Delicious or Graventstien or Granny Smith)
1 tsp. salt
10 c. water
1 c. cornstarch
2 tsp. cinnamon
¼ tsp. nutmeg
½ tsp. lemon juice

Peel, core, and slice the apples. Cook the first 7 ingredients in a saucepan until bubbly. Add ½ tsp. lemon juice. Pour over apples. Pour in jars. Process 20 minutes in a hot water bath.

APPLE CREAM PIE

Lorna Smith

1 c. Flour
½ tsp. salt
¼ tsp. cinnamon
⅓ c. shortening
3-4 T. cold water
Filling:
5-6 med. apples, pared & quartered
1 T. lemon juice
1 c. firmly packed brown sugar
¼ c. flour
½ tsp. cinnamon
⅛ tsp. salt
1 c. cream

Preheat oven to 400 degrees. Combine flour with salt and cinnamon in mixing bowl. Cut in shortening until mixture is the size of small peas. Sprinkle water, a little at a time, over mixture while tossing and stirring lightly with a fork. Add water to driest particles, pushing lumps to side, until dough is just moist enough to hold together. Form into a ball. Flatten to ½ inch thickness; smooth edge. Roll out on floured surface to a circle 1½" larger than an inverted 9" pie pan. Fit loosely into pan. Fold edge to form a standing rim; flute. To make the apple filling, sprinkle lemon juice over apples. Place apples, round-side up, in the pastry lined pan. Combine brown sugar, flour, cinnamon and salt. Sprinkle ¾ cup over apples. Pour cream over apples. Sprinkle with remaining brown sugar mixture. Bake at 400 degrees for 10 minutes, then at 350 degrees for 45 to 60 minutes until apples are tender.

QUICK & PERFECT APPLE PIE

Val Dumond

2 prepared pie crusts (thawed to room temperature)
1 T. red heart cinnamon candy
1 T. lemon juice
⅓ c. honey
½ tsp. cinnamon
3½ c. fresh Gravenstein apples, sliced thin (about ¼ inch)
1 T. butter
half and half

Preheat oven to 460 degrees. Dissolve cinnamon candy in hot lemon juice (use microwave if you wish). Mix well with honey and cinnamon and set aside. Peel and slice apples, then arrange half of apple slices in crust making two rows around the outside and working toward center. When crust is half-filled with apples, pour in half of the cinnamon-honey mixture. Arrange remainder of apples inside crust, then pour in remaining filling. Dot the top with butter. Carefully flatten second pie crust and place over apples. Fold edges under and crimp. Pierce top with fork, brush with half-and-half, and sprinkle with a little cinnamon. Turn down preheated oven to 350 degrees and bake one hour or until pie is nicely brown.

LOGGER PIE

Sally Barrett

8-10 sliced apples
1 c. sugar
raisins or nuts if desired
1 egg separated
1 c. cornflakes or raisin bran
3 c. flour
1½ c. shortening
½ tsp. salt
egg yolk and milk to make 1 c
butter
cinnamon

Cut together or use a processor for flour, shortening, salt, egg yolk/milk for dough. Roll ⅔ of dough for bottom crust to fit and place in a 9" x 13" pan (can piece together if it breaks). Sprinkle with handful of corn-flakes or raisin bran. Top with sliced sugared apples, raisins and nuts if desired to fill pan. Dot with butter. Sprinkle with cinnamon. Top with 2nd crust, cut steam vents, brush with egg white. Bake at 375 degrees for 45 minutes to 1 hour until apples are done. While hot, brush with icing made of powdered sugar, vanilla and milk. Cut in squares to serve.

APPLE PECAN CARAMEL PIE

Grassi's Garden Cafe

3 Delicious apples - slice thin, peel
3 MacIntosh apples - slice thin, peel
¼ c. sugar
3 T. flour
1½ tsp. cinnamon
1 pie shell - slightly baked - light brown
1 c. firmly packed brown sugar
¼ c. flour
½ c. butter
½ c. oatmeal
½ jar caramel syrup
½ c. chopped pecans

Combine and mix the first 5 ingredients. Place in a baked pie shell. Mix the brown sugar, flour, butter and oatmeal until it looks like little peas. Put over apples. Bake at 325 degrees for 1 hour. Take out of the oven. Drizzle some of the caramel syrup over the pie, then put pecans over all. Let stand for about 15 minutes, then pour the remaining syrup over the pie. Cool and cut.

DEEP DISH APPLE PIE

Dorothy E. Olson

1½ c. sugar
½ c. flour
¼ tsp. salt
1 tsp. nutmeg
4-5 T. water
1 tsp. cinnamon
8-12 c. apples (variety of 10 apples)
2 T. butter
frozen pie crusts

Mix all ingredients and place in frozen pie crust shell. Top with second crust, then brush with canned milk or cream. Sprinkle with sugar. Bake at 425 degrees oven (lower shelf of oven) about 45 minutes.

GRANDMA ADA'S CAKE-LIKE APPLE PIE

Bonnie Meyer

3 c. flour (optional mix white and whole-wheat)
2 tsp. baking powder
pinch salt
2 T. sugar
¾ c. vegetable oil
1 egg
¼ c. cold orange juice
¼ c. ground almonds or hazelnuts are optional
3 lb. apples (MacIntosh are good but any work)
1 T. lemon juice
1 T. cornstarch
⅔-1 c. cornflakes
½ c. mixture of sugar and cinnamon
raisins optional

Mix together first 8 dough ingredients and form into ball. Refrigerate until ready to use. Peel, core and slice apples. Mix apples together with lemon juice, ¼ cup sugar mixture and cornstarch. Remove chilled dough from refrigerator. Divide into 2 balls, one slightly larger than the other. Place smaller ball back in refrigerator. Roll out the larger ball between two pieces of waxed paper sprinkled with flour. Remove top layer of waxed paper. Turn dough over into 9 or 10 inch pie plate. Remove the other layer of wax paper, fitting dough neatly into pan. Crunch a handful or two of cornflakes into the bottom of crust. Put a layer of apples (use about ⅓) over the cornflakes. Sprinkle a handful of raisins over the apples then sprinkle some of the sugar mixture on top. Repeat layers twice more, ending with some crushed cornflakes. Preheat oven to 450 degrees. Remove remaining dough from refrigerator. Roll out dough as before. Cover the top of the pie. Pinch upper and lower crusts together. Pierce the top of the crust with a sharp knife. If you feel artistic, cut out an apple or other design and remove from the top. Bake pie with cookie sheet underneath. After 10 minutes reduce heat to 350 degrees. Bake another 50 minutes, or until golden. Cool on rack. Enjoy pie warm alone or with ice cream.

NANA AND PAPA'S CRANBERRY-APPLE PIE

Roz Lueck-Mammen

3 c. diced peeled apples
1 c. cranberries
1½ c. sugar
3 T. minute tapioca
¼ tsp. salt
1 pkg. refrigerated pie crust or your favorite from scratch
1 T. margarine

Heat oven to 400 degrees FA. Mix fruit, tapioca, sugar and salt in a large bowl. Let stand 15 minutes. Prepare crusts as directed. Line 9-inch pie pan with one crust. Fill with fruit mixture; dot with margarine. Cut second crust in ½-inch strips and lay in lattice-fashion over fruit mixture. Seal and flute edges. Bake 60 minutes or until juices form bubbles that burst slowly. (Foil-covered cookie sheet on shelf below the baking pie advised!) Cool and serve!

SUGAR-FREE APPLE PIE

Ginny & Oscar Peterson

2 prepared crusts
apples (Yellow Delicious preferred)
fresh grated orange peel
cinnamon
butter

Place one crust in pie pan. Core, peel and slice apples until pie plate is full. Sprinkle the apples with grated orange peel and a light dusting of cinnamon. Dot apples with butter. Roll out second crust and top with it. Bake at 375 degrees for 15 minutes. Turn oven down to 325 degrees and bake for 1 hour more. Cool for at least 45 minutes before cutting. Serve with sharp cheddar cheese wedges or low sugar vanilla ice cream.

AMELIA'S SUGARLESS APPLE PIE & CRUST

N'ann Boyle

12 oz. can frozen apple juice
1½ tsp. cinnamon
6 c. sliced Golden Delicious apples (8 med)
2 T. cornstarch
½ c. water
2¼ c. flour
1 pinch salt
⅔ c. oil
¼ c. water

Combine juice and cinnamon in large pan. Add sliced apples. Simmer until apples are half done. Remove apples from juice. Thicken juice with mix of cornstarch and water. Cool slightly and put in pie shell. Bake for 45 minutes at 375 degrees in a 9 inch pie pan. For the crust combine flour, salt, oil, and water. Stir with fork. Divide dough. Roll each half out (to fit 9" pan) between 2 pieces of wax paper.

FLAT APPLE PIE

Kathy Williams

2½ c. flour
1 c. shortening
½ tsp. salt
1 egg separated
⅔ c. milk
cornflakes
8-10 apples
1 c. or more sugar
cinnamon to taste
butter
3 c. powdered sugar
few drops of vanilla
milk

Cut shortening into flour and salt. Make a well in center and add egg yolk and milk. Toss lightly. Divide in halves. Roll and fit to bottom of cookie pan (11" x 17") with edges. Sprinkle in 3-4 handfuls of cornflakes. Add 8-10 thinly sliced apples. Sprinkle with 1 cup or more of sugar and cinnamon to taste. Dot with butter (a richer taste if brown sugar is added). Roll second portion of dough and fit to top. Not necessary to seal edges. Beat egg white until stiff and spread over entire top of crust. Bake 45 minutes to 1 hour at 375 degrees. Frosting: 3 cups powdered sugar, a few drops of vanilla. Milk to thin this mixture. Drizzle over top while hot.

ROSEMARIE'S APPLE PIE SLICES

Peter Link

3 c. flour
1½ tsp. salt
1¼ c. shortening
2 eggs separated
⅔ c. milk
apple slices
¾ c. sugar
1 tsp. cinnamon
½ tsp. vanilla
3 T. hot water
½ c. powdered sugar

Mix flour, salt and shortening for crust. Add beaten egg yolks and milk. Mix and divide into two parts. Roll out one part into a rectangle. Put one part on cookie sheet with edges and top with apple slices mixed with sugar and cinnamon. Roll remaining dough and place over slices. Brush with beaten egg whites. Cut a few slits in dough. Bake at 400 degrees for 15 minutes, then bake at 350 degrees for 45 minutes. Spread on topping (last 3 ingredients combined) while hot.

APPLE CRUMBLE PIZZA

Georgia Hagbo

2 c. flour
½ tsp. salt
¾ c. shortening or lard
6-7 T. cold water
6 cooking apples, pared or unpared, cut into ¼" slices
¼ c. sugar
1 tsp. cinnamon
¼ tsp. nutmeg
¾ c. flour
½ c. sugar
½ c. butter

Mix first 4 ingredients together for the pastry pie crust. Then roll into a circle large enough to cover a 12-15 inch pizza pan. Crimp edge as you would for a pie. Arrange the slices or apples, overlapping each slice, in a circular pattern until crust is covered. Combine the next three ingredients and sprinkle evenly over the apples. Let set while you mix a crumble topping. Combine the ¾ c. flour and ½ c. sugar until well blended. Cut butter into small chunks and add to mixture. Using a pastry blender, work in the butter until the mixture is completely blended and crumbly. Cover apples with crumble topping. Bake 20-30 minutes at 425 degrees or until edge is golden brown and apples are tender. This apple dish has been a favorite of our family for over 25 years. The adults like it warm with a little vanilla ice cream and the kids like to hold a slice in their hand and eat it just as they would pizza.

APPLE DESSERT PIZZA

Deborah Johnson

2 c. flour
½ c. plus 2 T. sugar
½ tsp. baking powder
¼ tsp. salt
½ c. butter
1 egg
1 T. water
1 tsp. cinnamon
4 med. Granny Smith apples, peeled, cored & sliced
½ c. apricot preserves

Combine flour, ½ c. sugar, baking powder and salt in large bowl. Cut in butter with pastry blender until mixture is coarse. Beat together egg and water, then add to flour mixture. Stir until a dough ball forms. Place dough on 13" baking stone. Roll out into a 12" circle with a ½" lip around the edge. Combine remaining 2 T. sugar and cinnamon and sprinkle over crust. Arrange slices on top of crust in an overlapping circular pattern. Turn lip of dough up over edge. Bake 40 minutes at 350 degrees (preheated). Melt apricot preserves in small pot on stove or in microwave and brush over warm apples and crust.

APPLE CRISP

Linda Bird

5-6 apples (sliced and pared)
1 c. sifted flour
½ c. sugar (granulated and brown sugar combined)
¾ tsp. salt
1 tsp. baking powder
1 unbeaten egg
⅓ c. melted margarine or shortening
½ tsp. cinnamon
whipped cream

Place apples in a buttered 9 inch square pan. Mix the flour, sugar, salt, baking powder and egg together with fork and sprinkle over apples. Pour margarine/shortening over all ingredients. Sprinkle with cinnamon. Bake for 30 minutes in a 350 degree oven. Serve with whipped cream.

APPLE CRISP

Judith Karman

4 c. sliced apples
1 T. lemon juice
⅓ c. flour
1 c. uncooked oats
½ c. brown sugar
½ tsp. salt (optional)
1 tsp. cinnamon
½ c. melted butter

Place apples in greased baking dish, sprinkle with lemon juice. Blend dry ingredients. Combine with butter. Sprinkle crumb mixture over apples. Bake at 375 degrees for 30 minutes. (For glass dish bake at 350 degrees for 30 minutes).

APPLE CRISP

Shirley Winsley

apples (enough to fill a 13 x 9 x 2 inch baking pan about ¾ full)
¾ c. sugar
1 T. flour
2 tsp. cinnamon (or more if desired)
1 c. brown sugar
1 c. flour
1 c. oatmeal
¼ tsp. soda
¼ tsp. baking powder
½ c. butter or margarine

Peel and slice apples and put in a buttered baking dish. Mix together the next 3 ingredients and sprinkle over the apples. Add a few drops of water over the apples. Mix together the remaining ingredients for the crust. Crumble the crust mixture over top of apples. Bake at 350 degrees about 45 minutes or until apples are done.

APPLE CRISP WITH CRUMB TOPPING

Ginny & Oscar Peterson

1 lg. apple per person
vanilla ice cream (optional)
1 stick margarine, softened
¾ c. sugar
2 tsp. cinnamon
¾ c. flour

To figure out how many apples you need, choose your baking pan and place whole apples in until the pan bottom is covered. When peeled and sliced, this will be enough apples. If you don't have enough, choose a smaller pan. Peel and slice the apples into the baking pan, tamping down so the top surface is relatively smooth. (To make the crumb topping use a medium bowl with a rounded bottom and a strong table fork, cream margarine until soft. If margarine starts out frozen, soften in the microwave for 20 seconds on medium power before creaming. Cream in sugar and cinnamon, mixing until no streaks of color remain. Add flour, holding out the last ¼ cup. Mix in thoroughly. Gradually add the last of the flour, mixing and tossing gently until crumbs form. In very humid weather this may take another tablespoon or two of flour. Store in an airtight container. This can be kept in the refrigerator for up to a month or in the freezer for 6 months or more. This recipe doubles well.) Cover with a generous layer of crumb topping (only small breaks in the topping for the apple to peek through). Bake at 350 degrees for 1 hour. Serve warm with good quality vanilla ice cream. Serves 2.

APPLE BLACKBERRY CRISP

Ruth Burks

6 apples, Golden Delicious or Granny Smith
2 c. blackberries, fresh or frozen
½ c. sugar
2 T. flour
½ c. rolled oats
½ c. flour
½ c. chopped nuts, (optional)
⅓ c. butter, melted
⅓ c. brown sugar
1 tsp. cinnamon

Preheat oven to 350 degrees. For filling: butter a 9 x 13 inch baking dish. Peel and core apples. Cut into thin slices. Place apples in prepared baking dish. Top with blackberries. (If using frozen berries, do not thaw first). Sprinkle with sugar and flour. For topping combine all remaining ingredients in a small bowl until crumbly. Sprinkle topping evenly over filling. Bake until fruit is soft and bubbly and topping is browned, about 35 to 40 minutes. Serve warm, topped with vanilla ice cream or whipped cream.

FRESH FRUIT BETTY

Jean Milton

4 lg. apples, nectarines, peaches, or pears
¼ c. seedless raisins (optional)
1 T. lemon juice
⅔ c. all-purpose flour
1 c. firmly packed light brown sugar
1 tsp. ground cinnamon
½ tsp. ground ginger
⅛ tsp. ground mace
¼ c. butter or margarine, softened

You will need a Pyrex or corning ware 9 inch pie plate. Peel fruit, remove seeds or pits. Cut into thin slices. Arrange fruit in pie plate; sprinkle with raisins and lemon juice. Mix flour, sugar, and spices. Add butter; blend with pastry blender or 2 knives until well mixed and crumbly. Spread over fruit, patting firmly into place. Bake in preheated 350 degree oven about 45 minutes or until fruit is tender and juices are bubbling. Serve warm.

SWISS APPLE PIE CAKE

Peggy Bryant

1 c. sugar
¼ c. melted butter
1 egg
1 tsp. baking soda
1 c. flour (spoon into cup)
½ c. chopped nuts (optional)
2 tsp. hot water
1 tsp. cinnamon
¼ tsp. cloves
¼ tsp. allspice
1 tsp. nutmeg
2½ c. chopped apple
Rum Sauce:
½ c. sugar
½ c. brown sugar
½ c. butter
½ c. cream (or ½ & ½)
1 tsp. white corn syrup
½ tsp. vanilla
1 tsp. rum flavoring

Preheat oven to 350 degrees. Combine sugar and melted butter; beat in egg. Dissolve soda in hot water and add to mixture. Mix together flour, hot water, cinnamon, cloves, allspice and nutmeg. Add chopped apples and nuts. (Batter will be very thick). Scrape into greased 9 inch pie pan and bake 50-60 minutes. To make a rum sauce to serve with the cake combine sugars, butter and corn syrup in saucepan and boil briskly ½ minute. Beat until cool. Add remaining ingredients for flavoring. Leave in saucepan and warm before serving. Put leftover sauce into glass container and you can reheat in the microwave.

APPLE CINNAMON CAKE

Della Taylor

1¾ c. sugar divided
¾ c. fat free cream cheese
1 tsp. vanilla
2 eggs
½ c. butter or margarine
1½ c. flour
1½ tsp. baking powder
½ tsp. salt
2 tsp. cinnamon
3 c. chopped peeled cooking apples

Beat 1½ cups sugar, cream cheese, butter and vanilla at medium speed about 4 minutes. Add eggs one at a time. Beat well after each. Set aside. Sift dry ingredients together. Add to creamed mixture. Mix until blended. Combine ¼ cup sugar and cinnamon. Combine 2 T. of this mixture and add to chopped apples in a separate bowl. Pour batter into pan coated with cooking spray. Sprinkle remaining cinnamon and sugar mixture over the top. Bake in an 8" spring form pan at 350 degrees for 1 hour and 15 minutes or until it tests done. Cool in pan before removing sides. Serves 12.

SPICED APPLE CAKE

Marianne Lemon

½ c. shortening
1 c. white sugar
2 eggs (one at a time)
2 c. grated apple
1 c. cake flour (not sifted)
½ tsp. soda
½ tsp. cinnamon
¼ tsp. salt
¼ tsp. cloves
¼ tsp. nutmeg

Bake 30 minutes at 350 degrees. While warm pour the topping on cake. Heat ¾ c sugar - 1 T. butter - 3 T. lemon juice. Heat to boiling point until clear, then pour on warm cake. Serve with whipping cream.

RAW APPLE CAKE

Margaret Benveniste

2 eggs
½ c. vegetable oil
¾ c. sugar
1½ c. flour
2 tsp. baking soda
½ tsp. baking powder
½ tsp. salt
½ tsp. cinnamon
2 raw apples, finely diced & peeled
½ c. nuts
½ c. raisins

Combine eggs, oil and sugar. Add dry ingredients. Stir in apples, nuts & raisins. Bake at 350 degrees for 25-30 minutes in lightly greased 8x8x2 pan. Enjoy!

RAW APPLE CAKE

Dorothy Olson

2 c. flour
1 tsp. soda
1 tsp. baking powder
1 tsp. cinnamon
½ tsp. cloves
½ tsp. nutmeg
1 c. sugar
½ c. Crisco or butter
3 eggs
½ c. cold coffee
1 c. raw apples (sliced)
¾ c. raisins
½-¾ c. nuts

Combine all ingredients in the order above. Bake in a bundt pan at 350 degrees for 30-45 minutes or until done. Sprinkle with powdered sugar or powdered sugar icing. Um...Um...Good!

RAW APPLE CAKE

Diane & Fred Langton

1-2 eggs
2 c. sugar
½ c. shortening
2 c. flour
4 c. sliced apples
¼ tsp. ginger or cloves or cinnamon
¼ c. nuts, raisins or dried fruit bits

Blend the first 3 ingredients. Add the remaining ingredients. Bake in oiled & floured pan for 45 minutes at 350 degrees. Serve with Cool Whip.

RAW APPLE CAKE WITH VANILLA SAUCE

Jan Vandervart

3 c. flour
2 c. sugar
1 tsp. cinnamon
1 tsp. soda
1 tsp. salt
1½ c. chopped walnuts
3 c. chopped apples
1¼ c. vegetable oil
3 eggs beaten slightly
2 tsp. vanilla
⅓ c. sugar
1½ T. cornstarch
¼ tsp. salt

Sift dry ingredients. Add apples and nuts. In separate bowl combine remaining ingredients (except the last 3 ingredients) and stir into apple mixture. (Do not use electric mixer). Pour into greased and floured bundt pan. Bake at 350 degrees for an hour or until pick comes out clear. Combine in a small pan the last 3 ingredients and stir in 1⅔ cups of boiling water. Stir until thick and clear over medium heat. Cook 3 minutes longer. Add 3 tbs. butter and 2 tsp. vanilla. Serve with raw apple cake.

FRESH APPLE CAKE

Betty Mills

2 c. flour, sifted
1 tsp. soda
1 tsp. salt
2 tsp. cinnamon
2 eggs, beaten
2 tsp. vanilla
4 c. apples, peeled and diced
2 c. sugar
1 c. chopped nuts
½ c. oil
1 (8-oz.) pkg. cream cheese
¼ c. melted butter
3 c. powdered sugar, sifted
1 T. milk
½ tsp. vanilla

Mix the first 4 ingredients together then add the eggs and vanilla. Mix apples, nuts, sugar and oil together with flour mixture. Spread into greased and floured* 9"x12" baking pan. Bake in 350 degree oven until done, about 45 minutes. Cool and frost with Cream Cheese frosting. Mix the cream cheese, butter, powdered sugar, milk and vanilla together to make the cream cheese frosting for cake. Spread on cool cake. *Helpful hint: Rather than grease and flour pans, grease and sugar them. Sugar spreads better than flour and doesn't clump or leave a floury film on cake. Instead it leaves a slightly sweet coating on bottom and sides.

FRESH APPLE CAKE

Margie Hoffman

4 c. chopped apples (about 5 good sized apples)
1 c. salad oil
3 eggs
1 c. chopped nuts (I use walnuts or pecans)
2 c. flour
2 c. sugar
1 tsp. baking soda
1 tsp. salt
1½ tsp. cinnamon

Mix together the oil and eggs then pour into apples. Add the nuts. In a separate bowl sift together the last 5 ingredients then add the dry ingredients with the apple mixture. Pour into the tube pan and bake 350 degrees for one hour.

FRESH APPLE CAKE

Molly Wolfe

4 c. diced apples
2 c. sugar
½ c. oil
2 eggs (break over apples, stir)
2 tsp. cinnamon
½ c. nuts
2 c. flour
1 tsp. soda
1 tsp. salt
¼ c. brown sugar
¼ c. white sugar
½ tsp. cinnamon

Combine first 6 ingredients. Add and beat well the next 3 ingredients. Pour into greased 9" x 13" pan. Mix together last 3 ingredients and sprinkle on top of the cake batter. Bake at 350 degrees for 55 minutes.

APPLE CAKE

Bev Smith

5 c. finely diced apples
1 c. shortening
2 c. sugar
2 eggs
2 c. flour
2 tsp. cinnamon
1 tsp. baking soda
1 tsp. nutmeg
1 c. finely chopped walnuts
1 lemon (grated rind and juice)
3 oz. cream cheese
¼ c. butter (soft)
1 c. powdered sugar
1 tsp. vanilla

Cream shortening and sugar together. Add slightly beaten eggs. Beat together until light. Mix flour, cinnamon, baking soda, salt, nutmeg and lemon juice. Add apples and nuts. Pour into baking pans. Bake 1 hour at 350 degrees. Cool and frost with frosting made by mixing the last 4 ingredients then sprinkle with walnuts on top.

APPLE CAKE

Judith Karman

2 eggs beaten
1 c. honey
½ c. cooking oil
2 c. wheat flour
2 tsp. baking powder
¼ tsp. baking soda
½ tsp. salt
1 tsp. cinnamon
½ c. rolled oats
4 c. grated apple
1 c. raisins
½ c. nuts

Beat eggs slightly. Add honey and oil. Sift flour, baking powder, baking soda, salt and cinnamon together and add to liquid mixture. Fold in oats, apples, raisins and nuts. Pour into greased and floured 9"x 13" pan. Bake 45 minutes in a 350 degree oven. Serve with whipped cream, ice cream or sprinkle with powdered sugar.

APPLE CAKE

Peggy Bryant

2 c. chopped apples (peeled)
1 c. sugar
1 egg beaten
1 c. flour
1 tsp. soda
1 tsp. cinnamon
½ c. chopped nuts
¼ tsp. salt
½ c. white sugar
½ c. brown sugar
2 T. flour
1 c. water
½ tsp. vanilla
dash of salt

Combine first 3 ingredients and let stand until sugar dissolves. Combine next 5 ingredients and bake in an 8" x 8" greased pan for 40 minutes. Cook the next 6 ingredients until thick and clear. Then add ¼ c. butter. Pour over baked cake in pan while still hot.

APPLE CAKE

Rikki Bogue (from Karen Bogue)

2 c. sugar
½ c. oil
2 eggs
2 T. vanilla
2 c. flour
2 tsp. baking soda
2 tsp. cinnamon
pinch salt
4 c. peeled and chopped apples
½ c. nuts (optional)

Mix sugar, oil, eggs and vanilla. Set aside. Mix flour, baking soda, cinnamon and salt together. Combine wet ingredients with dry ingredients. It will be VERY thick. Fold in apples and nuts. Spread into greased 9 x 13 pan. Bake at 350 degrees for 45 minutes or until done.

SHERYL'S APPLE CAKE

Shirleen Gruener

1 c. butter
2 c. sugar
2 eggs
½ c. water
2 c. flour
½ tsp. salt
4 c. peeled, diced apples
2 tsp. cinnamon
2 tsp. vanilla
1 c. chopped nuts
⅓ c. brown sugar
2 tsp. baking soda

Beat butter, sugar, eggs and water. Stir in flour, soda, salt and spices. Add vanilla, apples and ½ cup nuts. Pour into greased and floured 9 x 13 pan. Top with brown sugar and ½ cup nuts. Bake at 350 degrees for 55 minutes.

APPLE HILL CAKE

Terry Kinnaman

2 c. sugar
½ c. salad oil
2 eggs
4 c. diced apples
2 c. flour
1 tsp. salt
2 tsp. cinnamon
1 tsp. nutmeg
2 tsp. soda

Combine the first 4 ingredients. Using mixer combine the remaining ingredients and add to the apple mixture. Pour into a greased 9" x 13" cake pan. Bake 1 hour at 350 degrees. Serve hot, warm or cold and either plain, frosted or with whipping cream.

APPLE STREUSEL CAKE

L. Catherine Nugent

1 c. light brown sugar
1½ c. chopped apples
1 c. sliced almonds, chopped pecans or walnuts (optional)
¼ c. all-purpose flour
1 tsp. ground cinnamon
3 T. butter, melted
2 c. all-purpose flour
1 tsp. baking powder
1 tsp. baking soda
½ c. (1 stick) butter or margarine, softened
½ c. granulated sugar
3 eggs
½ tsp. vanilla extract
⅓ c. orange juice

In a medium bowl combine the first six ingredients. In a separate medium bowl combine the next three ingredients. In a separate large mixing bowl combine the butter/margarine and sugar. Beat until light and fluffy. Add the eggs, one at a time, beating well after each egg. Add the vanilla extract. Reduce mixer speed and add alternately the flour mixture and orange juice. Grease a 9 or 10 inch tube pan (bundt pan will work also). Preheat oven to 350 degrees. Spoon half the cake batter into tube pan. Sprinkle with half of streusel. Spoon the remaining batter over the streusel mix, spreading to make an even layer. Bake for 15 minutes. Remove cake from oven and sprinkle top with remaining streusel. Return cake to oven; bake until a toothpick inserted in center comes out clean, about 25-30 minutes. Transfer to wire rack to cool. This cake may be glazed with a combined confectioners sugar and orange juice glaze. ½ c. confectioners sugar and 2½ tsp. orange juice. Drizzle over cake and serve.

NOTE: This cake is especially good when made with Granny Smith, Rome, MacIntosh or other apple varieties suitable for baking. Red Delicious or similar variety apples do not work well.

NO-EGG APPLESAUCE CAKE

Shirley Winsley

1⅔ c. applesauce
⅓ c. coffee
½ c. margarine
1 c. sugar
2 c. flour
1 tsp. cloves
1 tsp. cinnamon
1 tsp. baking powder
2 tsp. soda
½ c. chopped dates (or raisins)
½ c. chopped walnuts

Melt margarine in 2 qt kettle over low heat. Add coffee, applesauce and sugar. Heat slightly until sugar dissolves and mixture is well blended. Set aside and cool to room temperature. Add dry ingredients, dates and nuts. Easy to mix by hand. Bake in 13" x 9" greased and floured pan or bundt pan for 40-45 minutes at 350 degrees.

CHOCOLATE APPLESAUCE CAKE

Loretta Walker

2 c. flour
½ c. Dutch-process cocoa powder
1 tsp. baking soda
½ tsp. salt
2 c. applesauce (if homemade applesauce is very thick, thin with a little water before measuring)
1½ c. sugar
½ c. oil
2 eggs
2 tsp. vanilla extract
¾ c. chopped walnuts
¾ c. semi-sweet chocolate chips

Preheat oven to 350 degrees. Sift together flour, cocoa, baking soda and salt into large bowl. In another bowl, whisk together applesauce, sugar, oil, eggs and vanilla until blended. Make a well in dry ingredients. Pour in applesauce mixture and stir just until incorporated. Spread batter into greased 13 x 9 inch pan and smooth top. Sprinkle evenly with walnuts and chocolate chips. Bake until toothpick inserted in center comes out clean, 30 to 35 minutes. Let cool at least 15 minutes before cutting and serving.

APPLE TORTE

Carol Kovanda, MD

1 egg
¾ c. sugar
¾ c. apples, sliced
1 tsp. baking powder
½ c. flour
pinch salt
¼ tsp. almond extract (or more)
¼ c. walnut meats, chopped
whipped cream

Beat eggs, add sugar and apples. Stir in remaining ingredients except cream. Pour in greased pie tin, and bake in 325 degree oven for 45 minutes. Serve with whipped cream.

BAVARIAN APPLE TORTE

Natalie Findlay

½ c. softened margarine
⅓ c. sugar
¼ tsp. vanilla extract
1 c. flour
8 oz. cream cheese, softened
¼ c. sugar
1 egg
½ tsp. vanilla
4 c. sliced, peeled apples
⅓ c. sugar
½ tsp. cinnamon
½-1 c. chopped walnuts

In a food processor with a cutting blade mix together the first 4 ingredients until coarse. Press the mixture across the bottom and 2" up the sides of a greased 9" spring form pan. Next, in the food processor mix the next 4 ingredients until smooth. Spread the mixture evenly over the pastry crust in the pan. Then, mix together the last 4 ingredients (the walnuts are optional). Spoon this mixture over the crust and billing in the pan. Bake at 450 degrees for 10 minutes and then reduce the oven temperature to 400 degrees and bake 25 minutes more. Cool the torte before removing it from the pan.

BAVARIAN ALMOND-APPLE TORTE

Rob and Linda McCallum

½ c. margarine
⅓ c. granulated sugar
1½ c. sifted all-purpose flour
¼ tsp. vanilla
1 (8-oz.) cream cheese
¼ c. sugar
2 eggs
½ tsp. vanilla
4 c. peeled thinly sliced apples (3 large apples)
⅓ c. granulated sugar
½ tsp. cinnamon
½ c. apricot preserves
2 T. water
¼ c. sliced almonds

In a mixing bowl, place the first 4 ingredients together and mix on medium speed of an electric mixer until blended. Pat into the bottom and up sides of a 9 inch spring form pan (about 1 inch and ¼ up sides). Bake in a preheated 400 degree oven for 5 minutes. Remove and allow to cool about 5 minutes. In another mixing bowl combine the next 4 ingredients and mix well. Pour into crust. Toss the 4 c of apples in the cinnamon and sugar and place on the cream cheese filling. Top with the sliced almonds. Bake in a 400 degree oven for about 25 minutes or until apples are done. Let it cool. When cake is cool, melt apricot preserves with the water and then brush top of torte to give a high glaze.

APPLE RASPBERRY CRUMBLE CAKE

Cecile Wallesen

1½ c. all-purpose flour
¾ c. Quaker Oats (quick or old fashioned, uncooked)
¾ c. granulated sugar
1 tsp. ground cinnamon
½ tsp. baking powder
½ tsp. baking soda
½ tsp. ground nutmeg
¼ tsp. salt (optional)
½ c. chilled butter or margarine
¼ c. ricotta cheese (low fat optional)
¾ c. sour cream (low fat optional)
2 egg whites, lightly beaten
2 c. chopped apple (1 med apple equals about 1 cup)
⅓ c. seedless raspberry jam
2 tsp. powdered sugar

Heat oven to 350 degrees. Lightly grease 9" spring form or round cake pan. For cake and topping, combine dry ingredients; mix well. Cut in butter and ricotta cheese until mixture is crumbly. Reserve 1½ cups oat mixture for topping; set aside. Combine sour cream and egg whites; add to remaining oat mixture, mixing just until moistened. Spread batter over bottom and ½ inch up sides of the prepared pan. For filling, combine apples, jam, and flour; spoon over cake. Sprinkle reserved oat mixture over fruit. Bake 50-55 minutes or until golden brown (don't over-bake). Sprinkle with powdered sugar. Serve warm. Serves 12.

MOM'S FRUIT CAKE

Molly Wolfe

1 c. butter
2 c. sugar
2 c. applesauce
4 eggs
1 tsp. soda
1 tsp. cinnamon
3 c. flour
1 lb. pitted dates
1 lb. candied cherries
1 lb. candied pineapple
1 lb. raisins
1 lb. mixed candied fruit
3 c. broken nuts

Mix well as for a cake. Bake at 350 degrees for 1 hour until toothpick comes out dry.

APPLE CREAM CHEESE COFFEE CAKE

Diana Harmon

3 c. flour
1 tsp. baking powder
1 tsp. soda
1 c. sugar
½ c. butter
1 c. sour cream
2 eggs
1 tsp. vanilla
Filling:
2 (8-oz.) pkg. cream cheese
½ c. sugar
1 tsp. vanilla
1 egg
1 can apple pie filling
Topping:
½ c. sugar
½ c. chopped walnuts
⅔ c. brown sugar
1½ tsp. cinnamon

Sift dry ingredients. Cream sugar, butter and eggs. Add vanilla and dry ingredients alternately with sour cream. Pour ½ of batter into greased 12" x 12" roaster pan - (makes a little too much for a 9" x 13" pan). Mix together cream cheese, sugar, vanilla, and egg. Add the rest of the batter on top of filling. Spoon on apple pie filling. Combine the following and sprinkle over top: ½ cup sugar, ½ cup chopped walnuts, ⅔ cup brown sugar, 1½ tsp. cinnamon. Bake at 350 degrees for 40-45 minutes.

SOUR CREAM COFFEE CAKE AND FILLINGS

Linda Moran

1½ c. sugar
¾ c. margarine or butter, softened
1½ tsp. vanilla
3 eggs
3 c. all-purpose or whole-wheat flour
1½ tsp. baking powder
1½ tsp. baking soda
¾ tsp. salt
1½ c. dairy sour cream
filling of choice, and glaze: below

Heat oven to 325 degrees. Grease tube pan, 10 x 4 inches, or 12-cup bundt cake pan. Prepare one of the fillings: set aside. Beat sugar, margarine/butter, vanilla and eggs in 2½ quart bowl on medium speed, scraping bowl occasionally, 2 minutes. Beat in flour, baking powder, and baking soda and salt alternately with sour cream on low speed. Spread ⅓ of the batter (about 2 cups) in pan; sprinkle with ⅓ of the filling. Repeat 2 times. Bake until wooden pick inserted near center comes out clean, about 1 hour; cool 20 minutes. Remove from pan; drizzle with Glaze. GLAZE: Mix ½ cup powdered sugar, ¼ tsp. vanilla and 1 to 2 Tbs. milk until smooth. APPLE NUT FILLING: Cook 1½ c. chopped apples, ⅓ c. packed brown sugar, 1 T. all-purpose flour, 2 T. margarine or butter, ¼ tsp. ground nutmeg, ⅛ tsp. salt over medium heat, stirring constantly, until apples are tender, 3 to 4 minutes; stir in ½ c. finely chopped nuts.

ALMOND FILLING: Heat 1 package (3½ oz.) almond paste, cut up, ½ cup powdered sugar, and ¼ cup margarine or butter over medium heat, stirring constantly until smooth. Stir in ½ cup sliced almonds. BROWN SUGAR FILLING: Mix ½ cup packed brown sugar, ½ cup finely chopped nuts and 1½ tsp. ground cinnamon.

ALMOND TOFFEE APPLE COFFEE CAKE

Diane & Fred Langton

¾ c. butter or margarine
1 c. sugar
2 large eggs
2 c. all-purpose flour
2 tsp. baking powder
¾ lb. (1 large or 2 small) Granny Smith or Newton Pippin apples, cored, quartered, and thinly sliced
6 T. butter or margarine
½ c. sugar
1 T. all-purpose flour
1 c. sliced almonds

In a large bowl, beat butter and sugar until creamy. Add eggs one at a time, beating until blended. Add flour and baking powder; mix until blended. Spread batter in a greased 2 inch deep, 9 inch diameter cake pan with removable rim. Place apples on batter, overlapping slightly. Bake in 350 degree oven until cake top is lightly browned in center and springs back when touched, 50 to 60 minutes. Just before cake is done, prepare almond topping. In a 1 to 1½ quart pan, melt 6 T butter/ margarine over medium heat. Stir in ½ c. sugar and 1 T. all-purpose flour; stir until blended and bubbly. Stir in 1 c. sliced almonds. Use hot. Spread hot topping over hot cake and return to oven. Bake until topping is browned, 15 to 20 minutes longer. Cool in pan about 10 minutes; cut around pan sides to free topping from pan and remove rim. Serve warm or cool. If making it ahead, cool, cover and let stand at room temperature until the next day. Cut into wedges. Makes 12 servings.

SWEDISH APPLE COFFEE CAKE

Ann Leighty

1 c. sugar
4 T. oleo
1 egg, beaten
½ tsp. cinnamon
½ tsp. nutmeg
1 c. flour
1 tsp. soda, dissolved in 1 T. hot water
pinch of salt
2 c. chopped apples
½ c. nuts
1 egg beaten

Cream sugar and oleo. Blend in egg. Add flour, cinnamon and nutmeg. Add soda, dissolved in water and salt. Add apples and nuts. Bake in 9" x 9" (greased and lightly floured) pan for 35 minutes in a 325 degree oven.

APPLE-PINEAPPLE CHARLOTTE

Jean Milton

2 T. butter or margarine
6 cooking apples, peeled, cored, sliced
¼ c. confectioners sugar
1 c. canned pineapple chunks, well drained
½ tsp. vanilla extract
⅛ tsp. ground cinnamon
6 thin slices white bread, crusts trimmed
¼-½ c. melted butter or margarine

Place 2 tablespoons butter and the apples in saucepan. Add 3 tablespoons water. Cover; simmer over low heat, stirring occasionally, 15 minutes. Remove from heat. Add sugar; stir until dissolved. Let stand until lukewarm. Stir pineapple, vanilla, and cinnamon into apples. Brush bread slices on both sides with melted butter; press onto bottom of prepared casserole. Gently spoon fruit mixture over bread. Bake in 375 degree oven 35 minutes. Serve hot directly from casserole. Fruity, not too sweet- just the right thing for those who shun traditional breakfast fare.

APPLE PIE BREAKFAST

Terry Lee

6 eggs
1½ c. milk
1 c. flour
3 T. sugar
1 tsp. vanilla
½ tsp. salt
¼ tsp. cinnamon
¼ lb. butter
2 sm. apples peeled and thinly sliced
brown sugar

Preheat oven to 425 degrees. In a blender or large bowl mix eggs, milk, flour, sugar, vanilla, salt and cinnamon until blended well. Melt butter in a 12 inch fluted porcelain quiche dish or a 13" x 9" baking dish in oven. Before melted add apple slices and return to oven until butter sizzles but not brown. Remove from oven and immediately pour batter over apples. Sprinkle with brown sugar to cover the apples. Add 3 T. to ½ cup (to suit your taste) and return dish to the middle of the oven for 20 minutes or until puffed and slightly brown. Serve immediately.

AGG PANKAKA (SWEDISH OVEN PANCAKES)

Nancyann Boyle

4 eggs
1 tsp. salt
½ c. butter
1 qt. milk
2 c. flour

Beat eggs and salt. Add milk and flour gradually. Put butter in a 9 x 13 baking pan and set in 400 degree oven just until butter melts. Pour the egg mixture into the pan. Bake at 400 degrees for 30 minutes, or until puffy. Serve immediately with apple cider syrup.

Famous Northwest Apple Cider Syrup

¾ c. apple cider
½ c. brown sugar
½ c. light corn syrup
2 T. butter
½ tsp. lemon juice
⅛ tsp. cinnamon
⅛ tsp. nutmeg

In a small pan, combine all ingredients. Bring mixture to a boil and cook uncovered over medium high heat. Reduce heat to a simmer, and continue uncovered for 15 minutes or until thickened. Serve warm. Makes 1½ cups.

GRANDMA WHITE'S APPLE STRUDEL

Debbie Klosowski

3 c. flour
2 tsp. salt
1 c. water
1 tsp. oil or butter
2 eggs
2 lb. apples (MacIntosh)
½ tsp. cinnamon
½ stick butter
½ c. bread crumbs
½ c. sugar
½ c. raisins (optional)

Sift flour and salt in a bowl. Heat water and oil or butter. Beat eggs in a separate bowl. Make a well in center of flour mixture adding water and ½ of egg. Stir upward until flour moistened, then knead with hands using a little flour at a time. Grease a bowl with butter and add dough. Cover with foil and let stand in a warm place (i.e. near a stove) for one hour. (Phyllo dough can be used if you prefer not to make it from scratch). Slice and peel apples, then put in a bowl with a little flour. Mix. Add ½ t cinnamon. Melt butter and add bread crumbs until dry and brown. Add to apples. Spread a sheet over the table and dust with flour. Roll out dough until it covers most of the table. Put both hands underneath dough, palms up and "stretch" the dough slowly pulling it towards you until your hands are visible through the dough. Smear on egg and let dry. Spread on apples, sugar and raisins. Roll up dough and dab with butter. Put in greased oblong pan or cookie sheet in preheated 350 degree oven. Bake 1 hour or until lightly browned. Say "It's not so good this time."

DANISH EBLESKIVER

Linda Bird

2 c. buttermilk
2 c. flour
3 eggs
1 tsp. baking powder
½ tsp. salt
1 tsp. soda
2 tsp. sugar
1 tsp. applesauce or apple chunks or apple jelly for each Ebleskiver
2 pecan halves, chopped, for each Ebelskiver

Beat egg yolks. Add sugar, salt and milk. Then flour, soda, and baking powder, which have been sifted together. Last, fold in stiffly beaten egg whites. Place small amount of shortening in each cup of preheated Danish Cake Pan and fill ⅔ full of dough. Place a small teaspoonful of apple on top of dough, then barely cover fruit with a few drops of dough. Cook until bubbly, turn carefully with fork, and finish baking on other side. Serve with butter and maple syrup or fruit jelly.

NOTE: Avoid spilling applesauce or jelly in cups, as this will cause the Ebleskiver to stick.

APPLE DUMPLINGS

Patty Rutledge

1 c. sugar
4 oz. butter or margarine
¼ tsp. nutmeg
4-5 apples or fruit of your choice
2 c. flour
1 tsp. salt
2 tsp. baking powder
¾ c. Crisco
½ c. milk

Make a syrup of first four ingredients. Simmer. Peel and slice 4-5 apples or fruit of your choice. Sift dry ingredients and cut in Crisco. When Crisco is completely blended with flour (size of small peas) add milk. Mix well and roll into rectangular shape about ¼ inch thick. Cover with fruit and roll up like a cinnamon roll. Slice 1-1½ inch thick with a very sharp knife. Place slices flat side down in a 9 x 13 inch baking dish. Cover completely with hot syrup. Bake at 375 degrees for 30-35 minutes. Can be glazed lightly with butter icing or served with whipped cream. (When you have poured the syrup over the dumplings, you will feel you have a disaster on your hands, but have faith. These never fail.

SIMPLE APPLE DUMPLINGS

Gladys J. Severson

1 (8-oz.) refrigerated crescent rolls
2 med. apples, peeled and quartered
1 c. sugar
1 c. orange juice
½ c. butter or margarine
½ tsp. apple pie spice

Unroll crescent dough and separate into eight triangles. Roll up one apple wedge in each triangle; pinch edges to seal. Place in a greased 8" square baking dish. In a small saucepan, bring sugar, orange juice and butter to a boil. Pour over dumplings (dumpling will float to the top). Sprinkle with apple pie spice. Bake uncovered at 350 degrees for 20-25 minutes or until golden brown. Serve warm. Yield 8 servings.

CINNAMON APPLE DUMPLINGS

Betty Mills

2¼ c. flour
1½ tsp. salt
¾ c. oats
1 c. shortening
½ c. cold water
4-6 apples
Sauce:
½ c. sugar
1 T. cornstarch
¼ tsp. salt
¾ c. water
¼ c. red-hot candies
Filling:
2 T. raisins
2 T. brown sugar
2 T. melted butter

Sift flour, add salt and oats. Cut in shortening with pastry blender and add cold water. Stir with fork until mixed. Divide pastry into 4-6 portions (depending on size of apples). Core apples and fill with a mixture of 2 T. raisins, 2 T. brown sugar and 2 T. melted butter. Wrap pastry around filled apples, pinching pastry together at top of apple, and bake 20-30 minutes in 400 degree oven. Mix last 5 ingredients and cook over medium heat until slightly thickened and red-hots melt. Pour over baked apple, serve warm.

APPLE PASTRY

Ann Simac

1 c. shortening
3 c. flour
1 T. vinegar
1 egg yolk (save white)
2 c. dry cereal (cornflakes)
3 c. thinly sliced apples
1 c. sugar
dash cinnamon

Combine shortening and flour. Mix in vinegar, egg yolk, and enough liquid to make ½ cup. Add to flour mixture. Roll out ½ crust to fit cookie sheet over bottom crust. Sprinkle on dry cereal. Put in thinly sliced apples and add sugar. Sprinkle with cinnamon. Cover with top crust. Brush with white of egg. Bake at 350 degrees for 1 hour. While warm frost with a mixture of butter, powdered sugar and milk.

APPLE SLUMP

Linda Bird

1½ c. self rising flour
⅓ c. sugar
1½ c. whipping cream (softly whipped)
4 c. sliced apples
1 c. sugar
4 T. butter

Mix apples and sugar and place in 6 individual baking dishes. Dot with butter. Mix together flour, sugar, whipping cream. Divide and put on top of apple mixture. Bake at 350 degrees for 35 minutes or until golden brown. Serve with vanilla ice cream.

APPLE BREAD PUDDING WITH CIDER SAUCE

Ruth Burks

½ c. raisins
¼ c. rum
6 T. butter, divided
3 c. apples, peeled, cored and sliced ¼ inch thick
¾ c. sugar, divided
3½ c. firm-textured white bread, cubed
3 large eggs
2 c. milk
1 tsp. vanilla
¼ tsp. nutmeg
2½ c. apple cider
2 tsp. cornstarch
½ c. sugar
⅓ c. light rum

Preheat oven to 375 degrees. Butter a 6 to 8 cup baking dish. Place raisins in a medium-sized bowl. Heat rum and pour over raisins. Set aside. Melt 2 T. butter in a large skillet over medium heat. Add apples and sauté turning frequently for about 5 minutes, until apples begin to turn golden. Add 3 T. sugar and sauté for 3 minutes longer, until sugar begins to caramelize. Transfer apples to bowl with raisins. Add remaining 4 tablespoons butter to skillet, reduce heat to low and add bread cubes. Toss for a few minutes until evenly coated with butter. Remove from heat. Scatter half the apple-raisin mixture over bottom of baking dish. Cover with half the bread cubes. Repeat layers. Lightly beat eggs and ½ cup sugar. Scald milk. Slowly pour scalded milk in a thin stream into egg mixture, stirring constantly with a whisk. Add vanilla and nutmeg. Pour mixture over apples and bread. Set baking dish in a larger pan and add boiling water to come halfway up sides of baking dish. Place in middle of oven and bake 45 minutes, until top is crusty and golden. Serve warm with Cider Sauce. For cider sauce set aside 2 T. cider. Boil remaining cider until reduced to 1 cup. Add sugar and cook over medium heat until sugar is dissolved. Dissolve cornstarch in reserved cider. Stir cornstarch mixture into hot cider mixture. Bring to a boil, reduce heat, and simmer until sauce thickens, stirring often. Add rum. Serve warm sauce with bread pudding.

APPLE-CINNAMON RICE PUDDING

Deborah Johnson

1½ c. water
¾ c. Arborio rice
½ tsp. salt
3 c. milk
2 lg. egg yolks
¼ c. real maple syrup
2 T. brown sugar, firmly packed
1 tsp. real vanilla
2 Granny Smith apples, peeled, cored and coarsely grated
1 tsp. fresh lemon juice
½ c. raisins
cinnamon for garnish

Bring water to boil in 2-qt saucepan. Add rice and salt. Reduce heat to low and simmer, uncovered, about 10-12 minutes or till water is absorbed. Stir occasionally. Add 2 c. milk then simmer an additional 8 minutes continuing to stir occasionally. In a medium bowl, whisk together remaining 1 cup milk, egg yolks, maple syrup, brown sugar and vanilla. In a separate bowl, stir together grated apples and lemon juice. Remove rice mixture from heat. Stirring constantly, add approximately 1 c. to the egg mixture then stir all back into the rice mixture. Add raisins and apples. Pour into greased 8" square baking dish, then place dish into a larger dish (a roasting pan will work). Add hot tap water in outer pan until it comes halfway up the side of the baking dish. Bake at 350 degrees (preheated) for 35-40 minutes. Dust top with cinnamon.

APPLE DUMPLINGS

Nick Boyle

2 c. water
¼ tsp. nutmeg
2 c. flour
½ c. milk
2 tsp. baking powder
5 apples, peeled and sliced
2 c. sugar
¼ c. butter
¾ c. shortening
1 tsp. salt

Make a syrup of water, sugar, nutmeg and butter and heat. Prepare apples quickly. Sift 2 c. flour, 1 tsp. salt, 2 tsp. baking powder. Cut in ¾ c. shortening until crumbled. Add milk. Mix well. Roll out ¼ inch thick into a rectangle shape. Cover with apples and roll up like a cinnamon roll. Slice 1" to 1½" thick with a sharp knife. Lay into a 9 x 13 inch baking dish and cover with hot syrup. Bake at 375 degrees for 30 minutes. Serve with real whipped cream.

APPLE DUMPLINGS
(Mother's Recipe)

Molly Wolfe

2 c. sugar
2 c. water
¼ tsp. cinnamon
¼ tsp. nutmeg
¼ c. butter
6 apples
2 c. flour
1 tsp. salt
2 tsp. baking powder
¾ c. shortening
½ c. milk

Make syrup of sugar, water, cinnamon and nutmeg. Add butter. Pare and core apples. Cut into quarters. Sift flour, salt, baking powder, cut in shortening. Add milk all at once and stir until moistened. Roll out ¼ inch thick. Cut into 5 inch squares. Arrange 4 pieces of apple on each square. Sprinkle with additional sugar, cinnamon, nutmeg and dot with butter. Fold corners to center. Pinch edges together. Place 1 inch apart in greased pan. Pour syrup over each. Bake at 375 degrees for 30 minutes. Serve hot with cream. Makes 6 dumplings.

BAKED APPLE

Linda Bird

6 apples (Roman Beauty is a good variety)
½ c. sugar
¼ tsp. cinnamon or nutmeg
3 tsp. butter
cream

Select firm, medium-sized apples. Wipe and core. Put in a baking dish and fill cavity with sugar and spices. Add ½ tsp. of butter on top of sugar, to each apple. Cover bottom of dish with boiling water, and bake covered in hot oven 400 degrees until soft, basting often with syrup in dish. Serve hot or cold with cream.

BAKED APPLES WITH GOAT CHEESE

Chris Kilduff

6 Golden Delicious apples
10 oz. (about 1¼ cups) plain goat cheese
½ c. firmly packed brown sugar
½ c. golden raisins or chopped dates
¼ c. slivered blanched almonds, toasted

Preheat oven to 375 degrees. Core each apple to within ½ inch of the bottom. Be careful not to cut all the way through to the bottom. Use a small spoon to scoop out a cavity in the center of the apple about 1½ inches in diameter and 2 inches deep. Set aside. In a small bowl combine goat cheese and brown sugar and stir until smooth. Add raisins or dates and stir to combine. Spoon the mixture into hollowed-out apples, dividing it evenly and mounding it so that it barely rises above the tops. Sprinkle almonds evenly over filling. Select a baking dish large enough to hold the apples snugly and line it with aluminum foil. Place the apples in the dish. Bake, uncovered, until the filling and the almonds brown and the apples are very soft, as if about to collapse, about 45 minutes. Serve warm. Makes 6 servings.

CAMPFIRE APPLE BAKERS

Denise McCluskey

1 whole large apple
2 T. diced walnuts
2 T. raisins or cranraisins or mini-marshmallows
1 T. semi-sweet dark chocolate chips
1 T. caramel chopped into chip sizes
½ T. butter - melted but not hot enough to melt the chocolate
⅛ tsp. cinnamon
¼ tsp. sugar
aluminum foil

Slice the top off the apples and set aside. Core the apple but be careful not to poke a hole through the bottom. Mix walnuts, raisins, chocolate chips, caramel chips, cinnamon, sugar and cooled melted butter together. Place this mixture inside the apple until it is overflowing and place the lid back on top of the apple. Wrap the apple in aluminum foil and place in a campfire alongside the embers and keep rotating until the apple feels mushy around 60 minutes or you can coat the apple in butter and sprinkle sugar and cinnamon on the apple's sides and place in a baking dish inside a 350 degree oven. Bake until the apple is soft, brown and the skin appears to be slightly puffy. Remove the top and place the cooled or warm baked apples in a serving bowl with either vanilla ice cream or melt the remaining caramels and use that as a glaze to drizzle over the apples and ice cream. Any leftover chips and raisins as well as the apple top could be used as garnish.

APPLES IN OVERCOATS

Jean Milton

½ c. fine fresh bread crumbs
¼ c. firmly packed brown sugar
¼ c. finely chopped almonds
4-6 T. corn syrup or honey
4 lg. Rome Beauty apples, peeled, cored
4 T. orange marmalade
½ c. apple juice

You will need a Pyrex 1¾ quart square casserole or four Corning ware 1¾ cup petite pans. Combine crumbs, sugar, and almonds, stirring gently to mix well. Brush each apple completely with corn syrup, then roll in crumb mixture, coating evenly and pressing crumbs gently in place. Place apples in casserole or pans. Spoon 1 tablespoon marmalade into cavity of each apple. Pour apple juice around, but not over, apples. Bake in preheated 350 degree oven about 1 hour, until tender. Serve warm or at room temperature.

Note: Any kind of apple may be used for this recipe. Idea: These are great just as they come from the oven, but if you wish to dress them up a bit, add a dollop of sour cream or vanilla ice cream.

APPLE TAPIOCA

Marianne Lemon

6 Tart Apples
1 c. sugar
pinch salt
butter
spice to taste
4 c. water
½ c. tapioca

Pare and quarter the apples. Cover with the sugar, salt and spice to taste. Dot with butter. Sprinkle the tapioca in 4 cups of boiling water with a pinch of salt. Cook 15 minutes in a double-boiler and pour over the apples. Bake till the apples are soft at 350 degrees about 45 minutes.

FRUIT COMPOTE DESSERT

Marianne Lemon

2 med. tart apples peeled
2 med. fresh peaches peeled & cubed
2 c. unsweetened pineapple chunks
1¼ c. unsweetened pineapple juice
¼ c. honey
2¼" thick lemon slices
3½" cinnamon sticks
1 med. firm banana thinly sliced
whipped cream
sliced almonds
maraschino cherries optional

Cut apples into ¼" slices and then in half horizontally. Place in slow cooker. Add peaches, pineapple, pineapple juice, honey, lemon and cinnamon. Cover and cook on low for 3-4 hours. Stir in banana slices just before serving. Garnish with whipped cream, sliced almonds, and cherries if you wish.

APPLE ENCHILADAS

Lynn delaMaza

6-8 tortillas
1 can apple pie filling
dash of cinnamon
⅓ c. margarine or butter
½ c. white sugar
½ c. brown sugar
½ c. water

Divide pie filling on 6 tortillas. Sprinkle with cinnamon. Roll, place seam side down in 9" x 13" lightly greased baking pan. Place last 4 ingredients in pan and cook 3 minutes. Pour over tortillas and let set for 30 minutes. Bake in 350 degree oven for 20 minutes. Serve plain or with vanilla ice cream or whipped cream. Serves 6.

APPLE PIE QUESADILLA

Sandy Johnston

1 T. butter
2 10" flour tortillas
1 (21-oz.) can apple pie filling
½ c. finely shredded cheddar cheese
1 T. sugar
½ tsp. cinnamon

Melt butter in microwave. Set aside. Spray a large baking sheet with cooking spray. Place 1 tortilla on the sheet. Pour apple filling on the tortilla and spread almost to edges. Sprinkle on the cheese. Place 2nd tortilla over the top. Mix sugar and cinnamon. Using a spoon, spread the melted butter over the top. Sprinkle cinnamon/sugar mixture over the butter. Bake 8-10 minutes in a 375 degree oven until quesadilla is crisp and edges just begin to brown. Cut into 4 wedges. Serve at once.

FROSTED APPLES

Mary Lloyd

1 c. white butter frosting
a few drops of maple flavoring or to taste
4 apples, cut in ½ lengthwise and with cores removed

Mix the flavoring into the frosting. Place a generous spoonful of frosting in the well of the apple (where the core was). Each kid gets two halves. (At least at our house - my mom used to do this to get us to eat more fruit). Serves 4.

APPLE BARS

R. F. Dobiash

2 c. + 2 T. flour
1 c. butter
1 egg yolk (reserve egg white)
½ c. milk
Filling:
5 c. sliced chopped apples
¾ c. sugar
4 T. flour
1 tsp. cinnamon
1 tsp. vanilla
2 T. lemon juice

For the crust blend flour and butter (as for pie crust). Add egg yolk and milk. Mix and then knead. Divide dough into two equal parts. Roll out one part on floured board to about 14" x 11". Place on cookie sheet. Roll second half of dough (same size) and save for top. For the filling mix all remaining ingredients (except the egg white) and put on crust to ¾" from edge. Cover filling with top crust. Seal edges together. Whip the reserved egg white. Spread over crust. Make vents with fork. Bake 400 degrees for 40-50 minutes (ungreased sheet). Cool. Cut in diamond shapes. Glaze (optional). Combine ½ c. confectioner's sugar, 1 T. melted butter and 2 tsp. lemon juice.

APPLE BARS

Molly Wolfe

1 c. plus 2 T. shortening
2¾ c. unbleached flour
1 tsp. salt
milk (see directions)
1 egg yolk, slightly beaten
1 c. crushed wheat or corn flakes
7-8 c. thinly sliced, peeled apples
⅔ c. granulated sugar
½ tsp. cinnamon
¼ tsp. allspice
1 egg white
1 c. powdered sugar
1-2 T. water - vanilla
3 T. finely chopped nuts

Heat oven to 350 degrees. Cut shortening into flour and salt until particles size of small peas. Add enough milk to egg yolk to measure ⅔ cup. Stir into flour mixture until pastry almost cleans side of bowl. Gather pastry into ball; divide into two equal parts. Shape each part into flattened round on lightly floured cloth-covered board. Roll one part into rectangle, 15" x 10", with stockinette-covered rolling pin; fold into thirds. Place in jelly roll pan 15½" x 10½"; unfold to cover bottom of pan. Sprinkle crushed cereal evenly in pastry pan. Mix apple, granulated sugar, cinnamon and allspice. Spread over cereal. Roll remaining pastry into rectangle 15" x 10". Fold into thirds. Gently place over apples, unfold. Bake until crust is golden brown - 55-60 minutes. Mix powdered sugar, vanilla and water until smooth and creamy; spread over warm crust, sprinkle with nuts. Makes 30 bars.

DANISH APPLE BARS

Peggy Robinson

2½ c. flour
1 tsp. salt
1 c. shortening
1 egg yolk & milk to make ⅔ cup
8-10 apples peeled and sliced
1 c. sugar
1 tsp. cinnamon
2 handfuls crushed corn flakes
1 egg white whipped

Mix the first 4 ingredients for the pie crust. Roll ½ between wax paper for the bottom of a 9" x 12'" pan. Sprinkle corn flakes over the crust. Add apples, sugar, cinnamon. Roll other ½ dough for the top crust. Brush egg white on top. Bake at 400 degrees for 1 hour. Glaze top with powdered sugar and water.

GOLDEN DELICIOUS BARS

Deborah Johnson

½ c. butter
1 c. sugar
1 egg
1 c. flour
½ tsp. baking soda
½ tsp. baking powder
¼ tsp. salt
1 tsp. cinnamon
2 c. Golden Delicious apples, cored & finely chopped
½ c. chopped walnuts

Cream together butter and sugar, then beat in egg. Mix dry ingredients together and stir in. Add apples and nuts. Spread in greased 9" square baking pan. Bake 35-40 minutes at 350 degrees (preheated). Cut into bars. Serves 12.

DANISH PASTRY APPLE BARS

Laura Grimstad

2½ c. flour
1 tsp. salt
1 c. shortening
1 egg separated
1 c. cornflakes
8-10 tart apples
1 c. sugar
1 tsp. cinnamon
1 c. powdered sugar
milk

Combine flour and salt. Cut in shortening. Beat egg yolk in measuring cup. Add enough milk to make ⅔ cup liquid. Mix well. Stir into flour mixture. Roll half the dough on floured surface to 17" x 12" rectangle. Fit into and up sides of 15" x 10" x 1" baking pan. Sprinkle with 1 cup cornflakes. Pare and slice 8-10 tart apples. Spread the apples over the cornflakes. Combine 1 cup sugar and 1 teaspoon cinnamon and sprinkle on top. Roll remaining dough to cover the top. Place dough over the apples. Seal edges and cut slits in top. Beat egg white until frothy and brush on crust. Bake at 375 degrees for 50 minutes. Combine 1 cup sifted powdered sugar and 2-4 teaspoons milk. Drizzle over warm bars.

APPLESAUCE BROWNIES

Rob & Linda McCallum

⅓ c. vegetable oil
½ c. unsweetened applesauce
½ c. unsweetened cocoa powder
½ c. sugar
1 c. all-purpose flour
1 tsp. baking powder
½ tsp. baking soda
2 lg. eggs
1 tsp. vanilla extract
¼ c. chopped nuts

Preheat oven to 375 degrees. Combine oil, applesauce and cocoa. Add sugar and stir until dissolved. Add eggs and vanilla. Mix dry ingredients together and stir into the mixture. Pour the batter into a greased and floured (or wax paper lined & sprayed) 9 inch square pan. Sprinkle on nuts. Bake about 20 to 30 minutes or until top is set but edges are not dried out. Toothpick will come out clean.

GIANT CHEWY PEANUT BUTTER AND APPLE COOKIES

Rob & Linda McCallum

¾ c. peanut butter
1 c. packed brown sugar
1 c. whole-wheat flour
¾ c. quick cooking rolled oats
1 med. apple, peeled, cored, and finely chopped (¾ cup)
3 T. margarine
½ tsp. baking soda
2 T. skim milk
2 egg whites

In a small mixer bowl beat the peanut butter and margarine with an electric mixer on medium speed about 30 seconds or till softened. Add brown sugar, half of the flour, the egg whites, milk and baking soda. Beat till thoroughly mixed. Stir in the remaining flour, rolled oats, and apples. Drop well-rounded tablespoons onto an ungreased cookie sheet; flatten slightly. Bake in a 350 degree oven for 12-14 minutes or until golden. Remove from the cookie sheet; cool on a wire rack.

MICROWAVE CARAMEL APPLES

CORE

5-6 med. Washington apples, any variety
5-6 wooden sticks
50 bite-sized wrapped caramels (about 14 oz.)
2 T. water

Unwrap the caramels. Put in small deep microwavable bowl. Add water to caramels. Microwave caramels on HIGH for 3 minutes, stirring after every minute. Insert wooden sticks into the stem end of apples. Hold an apple by the stick and carefully dip the apple into hot caramel sauce. Repeat with other apples.

ROSA CANDY APPLES

Lisa-Kristina Boyle

1 c. cold water
2 c. sugar
2 c. light corn syrup
⅓ c. cinnamon candies
½ tsp. red food coloring
½ tsp. cinnamon
6 med. apples
6 wooden stickers or skewers

In medium saucepan, combine corn syrup, cinnamon candies, sugar, 1 cup cold water. Stir constantly over medium heat until all dissolves. (Do not boil). Add color and cinnamon. Stir to mix well. Bring syrup to boiling; continue cooking, without stirring, to 300 degrees FA on candy thermometer. The apples should be washed, dried and stems removed. Skewers or sticks inserted secure enough to hold apple firmly. Remove syrup from heat. Working fast, dip each apple into syrup and coat all surfaces then place on greased cookie sheets with the end skewer/ stick up and allow to harden. Keep at room temperature.

CARAMEL APPLE BLOX

Missy & Noel Boyle

4 env. Knox unflavored gelatin
¼ c. sugar
2 c. apple juice, heated to boiling
½ c. caramel flavored ice cream topping
1½ c. chopped and peeled apples

In a large bowl mix gelatin and sugar. Add hot juice and stir until gelatin is completely dissolved. Blend in ice cream topping and apples. Pour into 8 or 9 inch square pan and chill until firm. To serve, cut into 1 inch squares. Makes 6 dozen.

APPLETS (APPLE CANDY)

Linda Bird

2 T. unflavored gelatin
½ c. applesauce (cold)
¾ c. applesauce
2 c. sugar
1 c. broken walnuts
1 T. vanilla
powdered sugar

Soak gelatin in cold applesauce for ten minutes. Combine ¾ cup applesauce with sugar and boil for ten minutes. Add gelatin and applesauce mixture and boil about five to seven minutes more stirring constantly so as not to burn. Remove from heat and add walnuts and vanilla. May be colored lightly with food coloring if desired. Pour into slightly greased pan 4" x 8". Set in refrigerator to cool. Cut into squares and roll in powdered sugar. Keeps well in cool place.

Eva B. Dahl

2 T. gelatin
½ c. hot applesauce
¾ c. peeled, grated apple
2 c. sugar
dash salt
2 c. chopped walnuts
½ tsp. vanilla
powdered sugar

Soften gelatin in hot applesauce; let stand 10 minutes. To grated apple, add sugar and salt. Heat until sugar melts. Add applesauce mixture; cook 15 minutes or until slightly brown. Remove from heat; add walnuts and vanilla. Turn into buttered 8 x 8" pan. Let stand 24 hours. Cut and dip in powdered sugar.

Recipe Favorites

Recipe Favorites

An apple a day keeps you healthy–and also probably wealthy and wise!

–Photo by Pat Mercereau

PRESERVES

Apple Mouth Snacks

Slice two fairly thin wedges of apple. Smear one side of each wedge with peanut butter or cream cheese. Line mini-marshmallows along one of the edges (embedded in the spread.) Put the other apple wedge on top to make a sandwich. If you look at it face-on, the skin of the apple looks like the lips, and the marshmallows look like teeth!

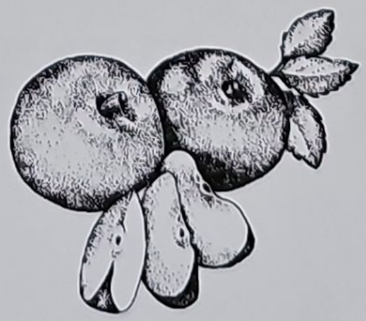
Apple-on-a-String Game

A less-messy version of bobbing for apples! Just use some lengths of string to hang apples from the ceiling, a tree, your patio cover (our favorite spot) or other high place. When you say "Go!" each person tries to eat as much of their apple as possible. The trick is: you can't use your hands!

Applehead Grannies

Peel an apple and leave the stem at the top. Tie a string to the stem. Hang in a dry area (such as a window) for a couple of weeks. The apples will shrink and wrinkle up like little old ladies. You can make a body by putting the head on a small bottle (shampoo, dish soap, etc.) Make a dress out of a piece of fabric. You can even use a small paper clip to make spectacles. If you don't want the apples to be that brown, then dip them in lemon juice first.

–Form the Children's Museum of Tacoma



APPLE SAUCE

Linda Bird

8 apples
water
sugar to taste

Wash, quarter and core apples. Add only enough water to steam apples and to prevent scorching. Add sugar to taste, but very sparingly. Too much sugar hides natural flavor and makes apples mushy. For smooth applesauce place in blender on low speed, or put through sieve. For chunky applesauce beat with fork. If preferred peel apples before cooking. Refrigerate until ready to use. (Do not seal for storage applesauce that has been in blender. The air beaten into it will cause fermentation.)

DOUBLE APPLE SAUCE

Linda Bird

1 c. apple sauce
1 c. apple juice
¼ c. brown sugar
dash salt
½ tsp. cinnamon
⅛ tsp. cloves

Combine all ingredients and cook over medium heat 10 minutes or until thick and syrupy. (Stir continually to prevent scorching).

DOROTHY'S APPLE BUTTER

Dorothy Olson

8-10 apples
½ c. vinegar
2 c. sugar
2 tsp. cinnamon, nutmeg, allspice

Peel, cook and mash the apples. Boil apples, vinegar, sugar, and spices together for about 15 minutes. Watch as the sugar burns easily. Seal as jelly.

PURE APPLE BUTTER WITH CARDAMOM

Amanda Garrett

6-8 lb. tart apples
3 c. unsweetened apple cider
2 c. firmly packed light brown sugar
1 T. ground cardamom
2 tsp. ground cinnamon
1 tsp. freshly grated lemon zest
pinch salt

Use a tart variety of apple for this butter; the brown sugar and cider will temper the acidity. If available, use a mixture of windfalls, including some crabapples. Coarsely chop the apples, including the peel, seeds, and cores. Combine the apples with the cider in a large preserving pan and bring the mixture to a boil over low heat, stirring constantly. Cook the mixture over moderate heat for about 30 minutes, or until the apples are softened. Pass the apples through a sieve set over a bowl, pressing on the solids with a spoon. Discard peel, seeds, and cores, and return the purée to a cleaned preserving pan. Add the brown sugar, cardamom, cinnamon, zest, and salt to the purée and simmer the mixture for 30 to 45 minutes, or until it is thickened. Ladle the "butter" into warm jars and seal. Process the jars in a boiling water bath for 10 minutes. Let the jars cool completely before checking the seals and storing. Makes 4 to 5 cups.

CROCKPOT APPLE BUTTER

Della Taylor

Crockpot full of pared, quartered apples
2 c. apple juice or water
cinnamon
white or brown sugar

Fill crockpot with the apples. Add the apple juice or water and put the lid on. Cook on low at least 12 hours. Stir well and add white or brown sugar and cinnamon to taste. Cook 12 to 24 hours longer. It should be rich, dark brown. Pour into jars and process as you would applesauce or freeze. Once the apples are prepped this is simple and delicious.

ZUCCHINI APPLE BUTTER

Deborah Johnson

1 lb. zucchini, peeled, ends discarded and coarsely chopped
1 Granny Smith apple, peeled, cored and coarsely chopped
3 T. lemon juice
⅓ c. real maple syrup
1 c. brown sugar, firmly packed
2 tsp. cinnamon
¾ tsp. nutmeg
¼ tsp. allspice
dash salt

Purée zucchini, apple, lemon juice, and maple syrup in a food processor until smooth. Pour into 3-4 qt saucepan. Stir in sugar and spices. Bring to a boil then reduce heat and simmer, uncovered, approximately 20-25 minutes. Stir occasionally. May be kept refrigerated for up to 2 weeks or freeze for longer storage.

A MARMALADE OF APPLES & APPLE CIDER

Faye Anderson

2 lb. firm, tart apples
2 c. water, or as needed
juice of ½ lemon
3 c. freshly pressed sweet apple cider
3 c. sugar

Wash and drain the apples. Quarter them, then pare off the skins and remove the cores. Add the skins and cores to 2 cups water in a saucepan, dropping the apple quarters, as they are pared, into a bowl of cold water acidified with the lemon juice (this prevents darkening). Bring the apple trimmings to a boil; cover the pan and simmer the trimmings until the skins are very soft, about 25 minutes. Empty the contents of the pan into a food mill or a sieve set over a bowl. Force as much of the pulp as possible through the food mill. Return the liquid and pulp to the pan; discard the skins and seeds. Add the cider and sugar to the apple mixture and bring it to a boil over medium heat; boil for 3 minutes. Meanwhile, slice the apple quarters paper-thin or grate them coarsely (a food processor is ideal for either job). Add the apples to the hot apple mixture and bring again to a boil, stirring vigorously. Cook the mixture over medium heat, uncovered, stirring often, until it has thickened and the apples are translucent, 30 to 40 minutes. (If the marmalade thickens too much while the apples are still opaque, add a little water, about ¼ cup, and continue cooking.) The marmalade is done when a spoonful placed on a chilled saucer and set in the refrigerator congeals within a few moments; to prevent overcooking, set the pan off the fire while testing. Ladle the boiling-hot marmalade into hot, clean half-pint or pint canning jars, leaving ¼ inch of head space. Seal the jars with new two-piece canning lids according to manufacturer's directions and process for 15 minutes (for either size jar) in a boiling-water bath. Cool, label, and store. Yields 5 cups. Can store for at least a year in a cool pantry. Besides serving as a spread, use it as a base for the sliced apples in a double-apple tart: spread a layer of the marmalade in a partially baked tart shell, cover it with neatly arranged paper-thin slices of peeled apple, sprinkle the apples lightly with sugar, and bake the tart in a 375 degree oven until the apples are tender. Serve while still faintly warm with some creme fraiche, sour cream, or lightly whipped sweet cream.

APPLE CHUTNEY

Sally Barrett

4 lbs. apples - sliced, peeled
2 lbs. sugar
¼ c. salt
1 T. fresh or candied ginger
2 lbs. onions
2 qt. vinegar
2 T. curry powder

Combine all and simmer 2 hours. Keeps in refrigerator for months or can be processed in canning jars.

APPLE CHUTNEY

Amanda Garrett

6 onions (chopped)
2 garlic (chopped)
1 lb. golden raisins
8 lb. apples 1" chunks
1 lb. currants
1 lb. crystallized ginger
1 orange rind
1 lemon rind
2 qt. cider vinegar
4 c. sugar
1 T. dry mustard
1 T. salt
¼ tsp. cayenne

Cook everything together until thick, glossy, and dark, 4½ to 5 hours. Fill jars to ¼" from top. Seal in boiling water bath 10 minutes.

TANGY APPLE CHUTNEY

Melanie Kirk-Stauffer

3 qts. peeled sliced apples
⅓ c. orange juice
1 lg. can sliced peaches (or 4 peaches or 8 apricots)
2 lemons thinly sliced
6 oz. coarsely chopped crystallized ginger
1½ c. raisins
1 lb. + 1 cup brown sugar
3 c. white vinegar
1 lg. chopped onion
¼ tsp. instant minced garlic
1½ tsp. ground ginger
1 T. salt
3 T. mustard seed
1½ tsp. ground cloves
½ tsp. cayenne or red pepper
1 tsp. ground cinnamon

Peel and slice apples. Toss in a bowl with orange juice and drained canned peaches. Peaches and apple slices can be cut horizontally for a finer blend of fruit that fits a little better into jars. Combine all ingredients and simmer 1½ hours. Fill hot sterilized jars leaving ¼ inch head space. Seal immediately. Excellent condiment to serve with curry, meats and poultry. Makes nine to ten 12 oz. jars. I usually put this into diamond cut jars for gifts and it looks very beautiful.

APPLE PLUM SAUCE

Gay Landry

4 c. chopped plums
2 c. chopped apricots
2 c. chopped peaches
2 c. chopped apples
1 sweet red pepper, minced
4 c. sugar
2½ c. apple cider vinegar
1 cinnamon stick
1 T. whole cloves
1 orange, strips of thin rind only

Place the spices in a spice bag. Put everything into a kettle, and cook approximately 30 minutes until soft. Remove spice bag and put through a sieve or food processor. Return to kettle, with spice bag, and boil again for 1 hour until glossy and thick. This can be sealed as a preserve, or stored in the refrigerator or frozen.

CINNAMON APPLE RINGS

Linda Bird

18 tart apples
6 c. sugar
3 c. water
1 (9-oz.) pkg. red cinnamon candies
3 drop red food color

Cut cored, pared apple in rings. Combine sugar, water, cinnamon candies and food color. Bring to a boil; boil 3 minutes. Add apples to syrup; cook until transparent. Pack in hot jars. Cover with syrup; seal. Process in boiling water bath (212 degrees F.) 35 minutes. Remove jars from canner and complete seals unless closures are self-sealing type. Makes 4 pints.

NOTE: Drop rings in slightly salted water before cooking to keep them from discoloring. This recipe was tested with Jonathan apples, but other tart varieties may be used.

APPLE LEATHER

Sally Barrett

5 apples peeled & sliced thin
½ c. sugar
cinnamon or clove if desired

Boil apples in minimum water (could be microwaved with no extra water) and the sugar until soft enough to purée in blender or processor. Cover a flat surface with plastic film (heavy film, like Saran, works best) in full sun (fasten film down with tape). Pour purée onto film. Dry in sun. Can take 20-24 hours. Slip into baking sheet and bring in at night. Return to sun next day or in oven 140-150 degrees on film on baking sheets. Peel off to eat or store up to 1 month at room temperature or 4 months in fridge. Can be frozen.

DRIED APPLE SLICES

Sally Barrett

thinly sliced cored, unpeeled apples
lemon juice

Dip apples in juice. Place on oven racks. Bake at 300 degrees with oven door slightly ajar until leathery (quite crisp when cool). Bake 4-6 hours depending on thickness of apples. Store covered.

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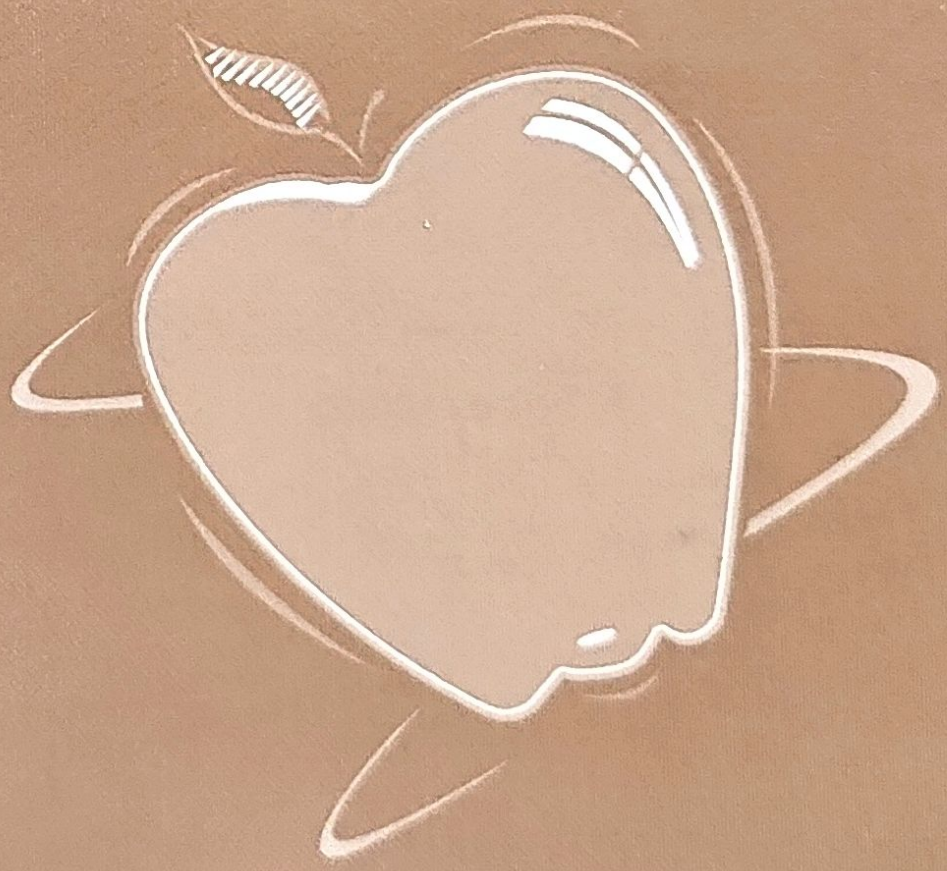
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